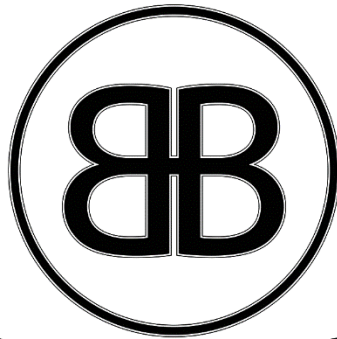


Three courses \$55/person

Add our recommended **Wilson Family Wines** pairings \$30/person



BARREL BAR

Restaurant Week Menu

Open

Tuesday-Saturday

5:00pm-9:00pm

First Course

Stuffed Mushrooms

Cremini filled with sausage, garlic, onion, cream cheese, parmesan

Pair with: 2019 Mosaic Chardonnay, Mendocino County

Bacon Wrapped Shrimp

Grilled, served with California Cajun sauce

Pair with: 2020 Pezzi King Sauvignon Blanc – Estate, Dry Creek Valley

Hasselback Potato

Topped with cheddar cheese, sour cream, green onion, bacon

Pair with: NV Kenneth Carl Brut, Mendocino County

Main Course

Grilled Ribeye Steak

Served with whiskey peppercorn sauce, truffle fries, seasonal vegetable

Pair with: 2019 Soda Rock Boar D'eaux Blend, Alexander Valley

Bourbon Glazed Salmon

Grilled, served with rice and seasonal vegetable

Pair with: 2019 Matrix Winery Pinot Noir – Warm Springs Ranch, Dry Creek Valley

Shrimp Penne Alla Vodka

Served with side salad

Pair with: 2019 Wilson Winery Zinfandel, Dry Creek Valley

Dessert

Cheesecake

Topped with Kahlua caramel sauce

Pair with: 2019 deLorimier Primitivo, Alexander Valley

Bailey's Pots de Crème

Pair with: 2019 Mosaic Vin Rouge, Mendocino County

Dark Rum Bananas Foster

Pair with: 2019 Wilson Family Red, Dry Creek Valley

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Ask our staff for their recommended cocktails mixed with Moylan's Distilling spirits