



The Bistro

at Thirsty Owl Wine Company

Scott Smith, Executive Chef

Sit Down Dinner Menu

\$48/person

Appetizers

Choice of

Grilled Curried Cauliflower

with Yogurt Sauce

Smoked Salmon Flatbread

with Dill Crème Fraiche, Red Onion and Boiled Egg

Local Goat Cheese and Bacon

Served on a Toasted Baguette with Caramelized Onion

Salad

Mixed Field Greens

Dressed with Extra Virgin Olive Oil and Lemon

Entrée

Choice of

Broiled Monkfish

With Harissa Butter and Moroccan Roasted Root Vegetables

Grilled Hanger Steak

With Shallot Thyme Brown Butter, Smashed Red Potatoes and Seasonal Vegetables

Peruvian Roasted Chicken

With Achiote Rice and Seasonal Vegetables

Dessert

Mixed Seasonal Fruit with Diamond Sabayon

Consumer Advisory: Alert your server if you have special dietary requirements. Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses.