



BAR-CÖDE

RESTAURANT, BAR & LOUNGE

TASTING MENU - \$50.00

TASTING MENU WITH WINE PAIRING - \$70.00

First Course

Gruner Vetliner, Austrian Pepper, Austria 2008. 4 oz GI

ANTIPASTO

Assortment of cured meats, Italian cheeses, pepperoncini, focaccina bread

AVOCADO DIP "WITH A TUSCAN FLAIR"

Served with focaccina bread

GRILLED CALAMARI

Spicy olive oil, roasted garlic and lemon

Second Course

Sauvignon Blanc, Drylands, New Zealand 2009. 4 oz GI

MIXED GREEN SALAD

Prosecco vinaigrette, walnuts, peaches, shaved pecorino romano

CAESAR SALAD

Herbed croutons, parmesan cheese

Third Course

Viognier-Reserve, Bridlewood, Paso Robles 2008. 6 oz GI or Malbec, Amalaya, Mendoza 2008. 6 oz GI

ATLANTIC SALMON FILET

Grilled, wild asparagus, cherry tomatoes, virgin olive oil drizzle, basil

FILET MIGNON

Pan roasted, green beans, spaghetti squash, marsalla wine sauce

LOBSTER RAVIOLI

Lobster stuffed ravioli, bisque sauce, fresh scallions

OVEN ROASTED AMISH CHICKEN

Sautéed fingerling potatoes, crispy leeks, dried cranberries sauce

Fourth Course

Moscato D'Asti, Caposaldo, Veneto Italy NV. 4 oz GI

TIRAMISU

FROZEN YOGURT WITH MIXED BERRIES

Frozen yogurt, fruit, drizzle of honey

DARK CHOCOLATE MOUSSE

Passion fruit foam, prickly pear cactus syrup