

# *pier w*

## **Three Course Prix-Fixe Menu for \$35**

**\*This is Menu is available Sunday - Friday**

<b><u>Choice of Appetizers</u></b>	<b><u>6oz.</u></b>	<b><u>3oz.</u></b>
<b>Soup Du Jour</b> *Tacco Barocco Primitivo, Pugila Italy 2007	7.95	4.00
<b>Winter Greens Salad</b> Boston Butter, Circus Frisee, Belgian Endive, Poached Apples, Honey Goat Cheese Vinaigrette, Candied Walnuts *Benito Santos Albarino, Riaux Baixas Spain 2010	9.95	5.00
<b>Pan Seared Lump Blue Crab Cakes</b> Herbed Tartar Sauce * JMB Chablis "Premier Cru," Burgundy France 2008	13.95	7.00
<b><u>Choice of Entree</u></b>		
<b>Slow Roast Pork Shoulder</b> Jalapeno and Bacon Polenta * Au Bon Climat Pinot Noir, Santa Barbara California 2009	12.95	6.50
<b>Walleye Tempura</b> Green Beans, Asparagus, Lemon with Fresh Ginger Aioli and Ponzu *Domaine Bott Geyl Riesling, Alsace France 2009	9.95	5.00
<b>Pancetta Wrapped Organic Salmon</b> Poached Potatoes, Dijon Mustard Jus *Turley Zinfandel, "Juvenile" Napa California 2010	12.95	6.50
<b><u>Choice of Dessert</u></b>		
<b>Vanilla Bean Crème Brulee</b> *Warre's Optima "10yr." Tawny Port		9.00
<b>Selection of Housemade Sorbets</b> *Peter Lehman Botrytis Semillon, Barossa Australia 2009		12.00

(3 oz. Pairings with all 3 courses 15.00)

(All Entrees & Wine Pairings Are As Is - **No Substitutions**)

\*Not Included With Prix-Fixe Menu, Charges Are To The Right

*Tax and Tip Not Included*