



# DINE ABOUT TOWN

available January 15, 2013 to January 30, 2013

## LUNCH \$18.95

**SEARED LOCAL YELLOWTAIL SANDWICH,  
MEYER LEMON AIOLI, WATERCRESS**

THYMED VESPER | Beefeater gin, 360 organic vodka, Lillet blanc, winter thyme

or

BR Cohn chardonnay, Sonoma County, 2009

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**STICKY TOFFEE PUDDING,  
BRANDY CARAMEL SAUCE**

SEASONAL COCKTAIL PAIRING \$5  
SOMMELIER WINE PAIRING \$8

## DINNER \$36.95

**FENNEL, BLOOD ORANGE, WATERCRESS, CHIVE-  
BUTTERMILK VINAIGRETTE**

FIRST WORD | Beefeater gin, green Chartreuse, lime, grapefruit

or

Mulderbosch chenin blanc, South Africa, 2010

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**ROASTED LAMB SIRLOIN,  
ROMESCO, ROASTED LEEKS**

RED | Evan Williams bourbon, Avera, Vya vermouth, Beefeater gin

or

Robert Oatley shiraz, Mudgee Australia, 2007

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**STICKY TOFFEE PUDDING,  
BRANDY CARAMEL SAUCE**

RHUM | Berry Bros Figian 9yr rum, honey water, riesling

or

Hidalgo PX sherry

SEASONAL COCKTAIL PAIRING \$15  
SOMMELIER WINE PAIRING \$15

menu created by Executive Chef Adam Mali