



2018 -2019

Monthly Wine Dinners

\$49.99 per person

**Each Course Perfectly Paired
With Expertly Chosen Wines**

Sunday November 11th 2018, 6pm:

Pumpkin Soup

Dilly Cucumber Bites topped with Cream Cheese and Salmon

16oz T-bone Pork Chop topped with fresh Apple Glaze

served with Au gratin Potatoes and Roasted Corn

Fresh baked Apple Pie a la mode

Sunday December 9th 2018, 6pm:

Tequila Berry's salad

Toasted French Bread with a Fresh Beet Spread

Smoked Prime Rib served with Garlic Mashed Potatoes and Carrots in a Honey Butter Glaze

Peach Cobbler





Sunday, January 13th 2019 6pm:

Margarita Flatbread

Caesar Salad served with Fresh Baked Breads & Assorted Olive Oils

Parmesan Chicken with Angel hair Pasta

Italian Chocolate Love Cake

Sunday February 10th 2019, 6pm:

Shrimp Bisque Soup

Smoked Salmon Canapes

Choice Bacon Wrapped 10oz Filet with Grilled Asparagus, Roasted Potatoes

Nothing Bundt Cake Bundtinis

Sunday March 10th 2019, 6pm:

Scotch Eggs

Creamy Farmhouse Vegetable Soup served with Homemade Brown Bread & Kerrygold Irish butter

Bacon & Cabbage (the original version of Corned Beef & Cabbage)

Fruit scones with Irish coffee

Call Elaine at 763-424-4365 ext. 5 to make your reservation today