

WARNEY

CELLAR AND TAP

THREE-COURSE DINNER \$39.99
RESTAURANT WEEK 2026

COURSE 1

-CHOICE-

chilled tomato and bread soup

micro herbs

QUINTA DO REGUEIRO 'SECRETO' VINHO VERDE, PORTUGAL

summer berry salad

chevre | candied pecans | white balsamic vinaigrette

MATANZAS CREEK SAUVIGNON BLANC, SONOMA

COURSE 2

-CHOICE-

homemade fettuccine

roasted shrimp | parmesan cream | cherry tomatoes | sweet basil

HENDRY ROSÉ, NAPA

roast chicken

chicken jus | roasted summer squash | yukon gold potatoes

FALESCO 'VITIANO' RED BLEND, UMBRIA

COURSE 3

-CHOICE-

vanilla panna cotta

fresh fruit

GRUSSAUTE JURANÇON, PYRENNES

chocolate cake

berries | whipped cream

LUSTAU OLOROSO SHERRY, SPAIN

ADD OPTIONAL WINE PAIRINGS \$25