

Father's Day Dinner

SUNDAY JUNE 20TH

4 COURSE WINE PAIRING
5PM & 7:30PM

FIRST COURSE

YOUR CHOICE

FRENCH ONION SOUP

ROBUST BROTH | TOASTED CROSTINI | GRUYERE

Pairing TBD

OR

WEDGE SALAD

BUTTERMILK RANCH | DANISH BLUE | CHERRY TOMATOES

Pairing TBD

SECOND COURSE

ROASTED BONE MARROW

BRULEE | RED WINE BEEF MARMALADE | TOAST POINTS

Pairing TBD

THIRD COURSE

YOUR CHOICE

PRIME RIB

TWICED BAKED POTATO | SOUS VIDE CARROTS | AU JUS | CREAMY HORSE RADISH

Pairing TBD

OR

KING CRAB BAKED CAVATAPPI

DOUBLE CREAM GOUDA | FRIED ONIONS | ROASTED GARLIC ASPARAGUS

Pairing TBD

FOURTH COURSE

GUINNESS CHOCOLATE TORTE

DECADENT CHOCOLATE FUDGE | BERRY COULIS | BUTTERCREAM FROSTING

Pairing TBD

PLEASE CALL [970]485-6182

OR

EMAIL: SAVEDBYTHEWINE@GMAIL.COM FOR RESERVATIONS!

Gluten free & vegan options available