



## Dinner Specials

Mandatory water  
conservation  
- water upon request only -  
thank you

### Aperitifs \$7.50

*Misha's Cocktail* - Champagne with orange blossom water, a sugar cube and bitters

*Champagne Cocktail* - Champagne with a sugar cube, bitters and lemon peel

### Soup \$7.00

Tomato bisque with thyme oil

### Appetizer \$10.00

Prince Edward Island mussels steamed in white wine and tossed in a coconut-curry sauce with fresh cilantro and scallion

*Wine suggestion: Dr. Heyden Riesling*

### Fish \$27.50

Grilled Hawaiian Ono with brown rice, asparagus, sugar snaps and a caper-lemon sauce

*Wine suggestion: Elk Cove Pinot Gris*

### Pasta \$21.00

Mostaccioli pasta tossed in a Sherry cream sauce with caramelized onion, red pepper, zucchini, fennel and local organic shiitake mushrooms, topped with parmesan and bread crumbs

*Wine suggestion: Seven Hills Merlot*

### Desserts \$7.50

Strawberry and lime sorbet with ginger snaps

**Espresso chocolate chunk ice cream with sugar cookies**  
**Mixed berry crisp served warm with vanilla ice cream (\$8.00)**