



Wednesday, February 14 | 5pm to 11pm

Ragu a la Bolognese \$15

Pappardelle pasta, grana padano, fresh citrus, grilled bread



Dancing Dragonfly Winery Jete

Dry Red Wine made from sangiovese grapes, peppercorn, fig, raspberry notes

Shrimp & Scallops \$19

Fondant potatoes, charred corn, pancetta lardon, parsley oil, buerre blanc



Dancing Dragonfly Winery Polka

Dry White wine made from Riesling grapes, clementine and tangerine notes



Recommended Wine Pairings | \$6 Per Glass

