

# THE AVENUE

## *Last Sunday's Art & Wine*

### **1st Course**

"Earthen Sea"

Almond Crusted Flounder • Gingered Pear Chutney • Honey  
Marscapone • Beets  
Tiamo Pinot Grigio

### **2nd Course**

"Abuela's Love"

Braised Chicken Sopes • Baked Lemon Salsa • Avocado  
Cotija • Fried Masa • Greens  
Butter Chardonnay

### **3rd Course**

"Blended Culture"

Grilled Portobello Slider • Toasted Coconut Aioli • Sprouts  
Red Pepper Relish • Sweet Potato Batons  
Leese Fitch Merlot

### **4th Course**

"Mutton Seashells"

Herbed Ricotta Conchiglie • Roasted Garlic Marinara  
Parmesan • Lamb Meatball  
Line 39 Pinot Noir

### **5th Course**

"Sweet Springs"

Lemon Goat Cheesecake • Pineapple Compote • Basil Gelee  
Pineapple Crisp  
Mirassou Moscato

**\$65**  
a person

*Wines By Glazers Distributors*

*Artwork by Patrick Cunningham*