

Date Night

\$65 for two

THREE COURSES

thoughtfully paired with
WINE or BEER TASTINGS

First Course

CHOOSE a CHEESE FONDUE for TWO

CHEDDAR ALE with Aviator's Black Mamba Stout
paired with **Meinknag Frizzante Rose**, Austria, fruity, crisp, sparkling
or **Aviator Black Mamba Oatmeal Stout**, Fuquay-Varina, chocolate, roasted grains, barley

SWISS with garlic and nutmeg
paired with **Windisch Riesling Kabinett**, Germany, fragrant citrus and honeysuckle, round and smooth
or **Deep River Rye Pale Ale**, Clayton, amber pale ale with hints of rye and citrus

TUSCAN with sundried tomatoes
paired with, **Fornas Pinot Grigio**, Italy, dry, crisp, clean acidity
or **Shotgun Betty Hefeweizen**, Raleigh, banana, clove, yeast

Second Course

ENTRÉE SELECTIONS for TWO

Asian Firepot and Sake Broth including Tuna, Shrimp, Chicken, & Button Mushrooms
paired with, **La Maldita Garnacha**, Rioja, Spain, fruit forward, fresh and young, no oak
or **White Street Emmalynn**, Wake Forest, light, crisp, Belgian Blonde

Peanut Oil served with Melina's Fresh Ravioli, Tofu, Mushrooms, & Mixed Vegetables
paired with, **Colliano Ribolla Gialla**, Slovenia, citrus, cedar, soft acidity
or **Wicked Weed Pernicious IPA**, Asheville, crisp, bright, citrus, hops

Port Wine & Beef Broth including Filet, Pork, Chicken, & Marinated Portobello
paired with **Tezza Valpolicella Ripasso**, Italy, dark fruit, spice, clean acidity
or **Foothills Cottonwood Pumpkin Ale**, Winston-Salem, baking spice, roasted malts

ALL ENTREES INCLUDE FOUR HOMEMADE DIPPING SAUCES SELECTED BY THE CHEF

Third Course

CHOOSE MILK CHOCOLATE or DARK CHOCOLATE FONDUE for TWO

paired with your choice below
Graham's 10 Year Tawny Port, rich and indulgent
Sant' Evasio Moscato D'Asti, Italy, sweet and floral, sparkling