

One Twenty Six

Monday Night Four Course Prix Fixe

Prix Fixe: Thirty-Five dollars

Wine Pairing: Fifteen dollars

Monday, July 26, 2010

First Course

Shaved Local Organic Summer Squash Salad with Lemon,
Olive Oil, Pine Nuts, Parmesan and Currants

Pairing: Famega Vinho Verde, Portugal 2008

Second Course

Blistered Heirloom Tomato Tart with Avocado and Basil

Pairing: Villa Des Anges Old Vines Rose, France 2009

Intermezzo

Cucumber-Basil Granite

Third Course

Mustard, Garlic, and Tomato Powder Rubbed Chicken Thighs with
Sweet Corn Fritters, Local Organic Green Beans and Natural Jus

Pairing: Permutation Pinot Noir, Victoria, Australia, 2008

or

Rainbow Trout with Ragout of Chickpeas, House-Cured Pancetta,
Roast Bell Peppers and Lemon Verbena-Parsley Butter

Pairing: Petaluma "Hanlin Hill Clare Valley Riesling", Australia, 2006

Fourth Course

Dulce de Leche Panna Cotta

Pairing: Madeira Feist Full Rich, Madeira, Spain, or Tea, Coffee

Half Price Wine Night at Hearth Monday, Tuesday, and Wednesday!

Happy Hour from 4.30 to 6pm Monday to Saturday at Hearth!