



dunwoody restaurant week

saturday 10 through saturday 17 june 2017
(please note that we are closed on sundays!)

\$20 three course dinner

beginning at 5:00pm

please choose an appetizer

smoked salmon rillettes

CUCUMBER RELISH, GRILLED SOURDOUGH

heirloom tomato gazpacho

PICKLED CORN, JUMBO LUMP CRAB

vietnamese lobster summer roll (\$5 supplement)

CUCUMBER, LETTUCE, CELLOPHANE NOODLES, PEANUT SAUCE

please choose an entrée

braised pork belly & wild mushroom risotto

BACON VINAIGRETTE, PEA SHOOTS

cioppino

SEAFOOD STEW, BASIL PESTO, GRILLED SOURDOUGH

grilled ribeye (\$10 supplement)

HORSERADISH MASHED POTATOES, ROASTED ASPARAGUS, MAITRE D' BUTTER

chef's assortment of seasonal vegetables

please choose a dessert

dark chocolate pot de crème

SUGARED RASPBERRIES

lavender crème brulee

ROASTED BLUEBERRIES

\$20 wine bottles

pinot grigio, la fiera, italy '15

DRY, CRISP, LIGHT BODY WHITE

chardonnay, gerard bertrand, france '14

DRY, MEDIUM BODY, BUTTERY, OAKED WHITE

moscato d'asti, alasia, italy '15

OFF DRY, LIGHTLY SPARKLING, FRUITY WHITE

brut rose, jacques pelvas, france nv

DRY SPARKLING WINE, STRAWBERRY FINISH

tempranillo, finca del castillo, spain '15

DRY, LIGHT BODY, FRUITY UNOAKED RED

cabernet sauvignon, 10 span, california '14

DRY, MEDIUM BODY, LIGHTLY OAKED RED

sweet red, robertson, south africa nv

SWEET & FRUITY, SERVED CHILLED

red sangria, mija

OFF DRY, SERVED ON THE ROCKS

\$40 wine bottles

chardonnay, sonoma cutrer '15

RUSSIAN RIVER RANCHES, CALIFORNIA

sauvignon blanc, cantenac brown "alto" '13

BORDEAUX, FRANCE

pinot noir, belle glos "las alturas" '15

SANTA LUCIA HIGHLANDS, CALIFORNIA

cabernet sauvignon, quilt by caymus '14

NAPA VALLEY, CALIFORNIA

upcoming classes

friday 6/16: chocolate obsession cooking

saturday 6/17: midnight in morocco cooking

saturday 6/17: brunch in burgundy cooking

thursday 6/22: ventisquero chilean wine experience

please go to vinovenue.com/events to register and for more info