

ENOTRIA

Restaurant & Wine Bar

Wednesday Chef's Special

March 10, 2010

**Dinner for Two
+ Bottle of Wine**

\$40 Per Couple

Reservations Required

Whole Grilled Mediterranean Branzino

Wood grilled Mediterranean sea bass with herbes de Provence over shaved fennel, broccoli rabe, roasted peppers and finished with an olive and lemon zest "chermoula" sauce.

Wine List

Choose from any bottle on the list... First come, first serve.

Pecan Stream Chenin Blanc, South Africa 2005

Gamez Alba Chardonnay, Spain 2002

Morgadio Albariño, Rias Baixas, Spain 2007

Dutschke Shiraz, Barossa Valley 2005

Mira Flores Syrah, El Dorado 2003

R. Merlo Zinfandel, Hyampom Valley 2004

R. Merlo Syrah, Hyampom Valley 2004

As a courtesy to other diners, please set cell phones and pagers to silent.

No split plates available.

Gratuuity of 18% will be added to parties of six or more

Corkage fee waived on Wednesdays

Executive Chef / General Manager ~ Anthony Brenes

Wine Director ~ Chad Seaburg