

# 20 | TWENTY

# \$90

per couple

\$120 with Wine Pairing

THURSDAYS  
5:30PM-10PM



DATE NIGHT SPECIAL

## STARTERS

Baked Brie en Croute

Crudite, Vegetables, Fruit, Bread



Trinitas, Napa Valley, Chardonnay

## ENTREES

NY Steak

Fingerling Potato, Butternut Squash, Brussel Sprouts, Horseradish



Daou, Paso Robles, Cabernet Sauvignon

or

Campbell River Salmon

Sweet Potatoes, Kale, Pomegranate, Pepitas



Meiomi, California, Rose

or

Fall Harvest Risotto

Squash, Mushrooms, Thyme, Reggiano



Willamette Valley Vineyards, Oregon, Pinot Noir

## DESSERTS

Butter Cake

Bourbon Butter Pecan Gelato,  
Vanilla Anglaise



La Fleur d'Or, Bordeaux, France, Sauternes

Tax and gratuity not included in price