

BAR AMERICAIN

Asparagus Chopped Salad

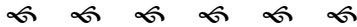
Vermont Cheddar, Meyer Lemon Vinaigrette

Sauvignon Blanc, 13° Celsius 2016, Marlborough

Or

New England Clam Chowder

Pinot Grigio, Zenato 2016, Venezia



Mussels & Fries Americain

Green Chile Broth

Sparkling Wine, Gruet NV, New Mexico

Or

Pork Chop

Sour Mash, Habanero Apple Butter

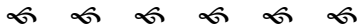
Merlot, Sterling "Vintners Collection" 2015, Sonoma

Or

Fresh Pappardelle

Eggplant, Piquillo Pesto, Ricotta

Malbec, Finca Carlos Pulenta "Corte C" 2015, Mendoza



Deep Dish Chocolate Cream Pie

Late Harvest Chardonnay, "Dearest" 2010, Carneros

Or

Bourbon Praline Profiterole

Hardy V.S.O.P Cognac

\$38

Pairings

\$24

Available Sunday – Thursdays*

***Excluding Days with Arena Events and Holidays**