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Tuesday, June 21st at 6:30pm

\$149 per person call 501.902.4911 for reservations

Join us for this special evening - featuring a four course dinner event prepared by Chef James Hale paired with wines from E. & J. Gallo Winery Portfolio of brands

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### Amuse Bouche

Gulf shrimp, sauteed garden herbs, flambeed pernod and butter

*Saint Clair Dillons Point Sauvignon Blanc, Marlborough, New Zealand, 2021*

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### Course 1

House-made short rib meatball in pomodoro sauce, spaghetti and shaved parmesan

*Allegrini Amarone Della Valpolicella Classico, Veneto, Italy, 2017*

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### Course 2

Skin on salmon filet, bernaise sauce, creamed spinach

*Talbott Sleepy Hollow Pinot Noir, Santa Lucia Highlands, 2017*

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### Intermezzo

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### Course 3

Herb crusted and slow roasted prime rib, au jus, horseradish creamed potatoes

*Louis M. Martini Lot No. 1 Cabernet Sauvignon, Napa Valley, 2017\*\*\**

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### Course 4

Lemon custard layered with chantilly cream, almond cookie crumbles,  
and fresh berries

*J Vineyards California Cuvee, Sparkling, Russian River Valley, NV*

\*\*\* Available exclusively at Allsopp & Chapple\*\*\*