

Vanessie Restaurant
Dining Room Menu
Oct. 5th thru Oct 9th
Reservations Recommended

3- Course Price Fixe - \$40
Wine pairing per course - \$25
Wine by the glass - \$12

Appetizers

House Salad
Jalapeño Black Bean Soup
Roasted Beet & Pear Soup
Firecracker Shrimp
Wine Pairing (Ruffino Proseco, Italy or Santa Margherita Rose, Italy '20)

Entrees

Shrimp Fettuccini Alfredo
Pan seared shrimp in house Fettuccini Alfredo pasta cream sauce
Wine Pairing (Micheal David Chardonnay, Lodi California '21)

Vanessie Cobb Salad
Mixed greens, grilled chicken, bacon, avocado, hard-boiled egg, tomato, fresh strawberries,
blueberries choice of ranch, blue cheese, or balsamic dressing
Wine Pairing (Micheal David Chardonnay, Lodi California '21)

House Beer Battered Codd
served with cilantro rice & calabasitas (green n yellow squash)
(Mango salsa served on the side)
Wine Pairing (San Simeon Sauvignon Blanc, Paso Robles, California '22)

Braised Short Ribs
with homestyle mashed potatoes and asparagus
Wine Pairing (Franciscan estate cabernet sauvignon, California '21)

Dessert & Coffee

Brownie Sundae
Banana Cream Pie
Pistachio Cake
Flan – (GF)
Wine Pairing (Fonseca Porto, Germain Robin Grappa or Baileys/Kahlúa/ Frangelico w/coffee)