

# Restaurant Week at The Bowman

\$35 PER PERSON ~OR~ \$45 PER PERSON WITH WINE PAIRING

## First Course

### Cup of Cream of Crab or MD Crab

+ *Joel Gott Sauvignon Blanc* +

### Burrata & Tomato Salad

Fresh halved cherry tomatoes, red onion and basil with a touch of olive oil surround a ball of creamy burrata cheese, drizzled with sweet balsamic glaze.

Served with toasted pita points.

+ *Copper Ridge Pinot Grigio* +

### Caesar Salad

Romaine lettuce tossed with cherry tomato, Parmesan cheese and homemade traditional Caesar dressing.

+ *Copper Ridge Chardonnay* +

### Pork Fried Dumplings

Pan-fried pork dumplings served with a wasabi-soy dipping sauce.

+ *Trinity Pinot Noir* +

## Second Course

### Chicken Française

Tender boneless chicken breast, lightly egg-battered and sautéed in a lemon, white wine and butter sauce. Served over linguini.

+ *Copper Ridge Chardonnay* +

### Grilled Pork Chops

Twin grilled pork chops served over Yukon Gold mashed potatoes and vegetable du jour.

+ *Yellow Tail Shiraz* +

### Filet Mignon

A 6 oz. center-cut filet of beef tenderloin char-grilled to your desired temperature. Served with Yukon Gold mashed potatoes and vegetable du jour.

+ *Coastal Estates Cabernet Sauvignon* +

### Fried Shrimp

Served with handcut french fries and cole slaw.

+ *Copper Ridge Pinot Grigio* +

## Dessert

### New York Style Cheesecake

Drizzled with your choice of chocolate, raspberry, caramel, or strawberry sauce.

### Chocolate Fudge Cake

### Creme Brulee

### Prigel's Farm Ice Cream

Ice cream fresh off the farm: black cherry, cappuccino chip, vanilla & chocolate.