

# Happy New Year - Welcome 2012

Village Inn & Restaurant, Monte Río, Saturday December 31st

## Caramelized Apple and Winter Vegetable Bisque

~ Followed By ~

## Classic Shrimp Louie

~ With Your Choice of Entrée ~

*Add a 13oz. Lobster Tail  
with Drawn Butter  
to Any Entrée 24.00*

## Choice Roast Prime Rib 32.00

*A perfect match with a glass of Ehret Cabernet Sauvignon 10.00 gl. / \$40.00 btl.*

## Fresh Halibut 33.00

*Perfect with Wattle Creek's Sauvignon Blanc \$7.50 gl. / \$30.00 btl.*

## Duck Confit 34.00

*Marvelous with Wild Hog Pinot Noir \$9.00 gl. / \$36.00 btl.*

## Portobello Mushroom Napoleon 25.00

*Layered with Grilled Vegetables and Laura Chenel Goat Cheese  
Delicious with a glass of Kunde Merlot - Delish! 8.00 / \$32.00 btl.*

All entrees are accompanied with Pommes Croquettes,  
Fresh Sugar Snap Peas and House-Baked Warm Baguette with Soft Sweet Butter

## Village Inn Desserts

Homemade Grand Marnier Cheesecake 7.00

Amanda's Homemade Chocolate Cream Pie 7.00



Fresh Brewed Coffees & Teas 2.50

*Add a shot of anything \$6.00 - \$9.00*

**John Crespo, Executive Chef**

**Amanda Jacobs, Sous Chef**

For those 10 and under smaller portion available at 75%

*For your convenience, a 20% gratuity will be added to parties over four guests. \$15 corkage per 750ml.*