


CHANDLERS
STEAKHOUSE

SLEIGHT OF HAND
CELLARS



Wednesday, November 14, 2012

**2010 Sleight of Hand Cellars, "The Enchantress,"
Chardonnay**

Day Boat Scallop

Pan-seared Atlantic sea scallop set
on a truffled potato cake with shiitake
mushrooms in a citrus butter sauce

~~~~~

**2010 Sleight of Hand Cellars, "The Spellbinder,"  
Red Wine**

**Roasted Quail**

Local whole quail served on wilted frisée  
with a red wine and blackberry reduction sauce

~~~~~

**2009 Pepper Bridge Winery, Merlot
2010 Sleight of Hand Cellars, "Levitation,"
Syrah**

Lamb Osso Bucco

Lamb shank braised in red wine and
served with creamy mascarpone polenta

~~~~~

**2009 Pepper Bridge Winery, Cabernet Sauvignon  
Roasted Venison Loin**

Local loin of venison served with au gratin potatoes  
and a verjus-black peppercorn sauce

~~~~~

Trio of Chocolate Truffles

Served with fresh berries