



LAS CANARIAS
RESTAURANT

LUNCH MENU

FIRST COURSE

Roasted Butternut Squash Soup

Smoked Bacon/ Clover Honey/ Cinnamon Chili Crème

Pairing: Veremonte, Sauvignon Blanc, Casablanca Valley, Chile

ENTRÉE

Las Canarias Signature Duo

Pork Cubano Sandwich

Roasted Pork Loin/ Black Forest Ham/ Pickles
Mustard/ Gruyère
&

Mediterranean Salad

Artisan Grown Greens/ Pickled Onions/ Feta/ Olives
Cucumber/ Sherry Vinaigrette

Pairing: Mont Gras, “Quatro”, Colchagua Valley, Chile

DESSERT

Sweet Tooth “Tapas”

Chef’s Ever-Changing Miniature Delectables

Pairing: Michele Chiarlo, Moscato d’ Asti, “Nivole”

\$15 per person plus tax & gratuity

Add Suggested Pairings \$20 Per Person ++



DINNER MENU

FIRST COURSE

Roasted Butternut Squash Soup

Smoked Bacon/ Clover Honey/ Cinnamon Chili Crème

Pairing: Veremonte, Sauvignon Blanc, Casablanca Valley, Chile

ENTRÉE

Choice of...

Slow Roasted Organic Chicken Breast

Pommes Purée/ Mustard Greens/ Brussels Sprouts

Pairing: Mont Gras, "Quatro", Colchagua Valley, Chile

Or

Pan-Seared Verlasso Salmon

Mojo Verde/ Haricots Verts/ Saffron Papas Arrugadas

Pairing: Van Duzer, Pinot Noir, Willamette Valley, Oregon

DESSERT

Sweet Tooth "Tapas"

Chef's Ever-Changing Miniature Delectables

Pairing: Michele Chiarlo, Moscato d' Asti, "Nivole"

\$35 per person plus tax & gratuity

Add Suggested Pairings \$30 Per Person ++