

Wine & Dine Menu
Andaloussia Authentic Moroccan Cuisine

First Course

Harrira

Traditional hearty Moroccan soup with lentil, chick pea, rice, tomatoes, celery, fresh herbs and spices. Served with a lemon wedge.

Bogle Merlot

Second Course

Bastilla

Phyllo dough pie filled with chicken, eggs, onions, almonds, and parsley, sprinkled with powdered sugar and cinnamon

Renwood Winery Chardonnay

Third Course

M'rrouzia

A very traditional sweet braised lamb with Moroccan M'rrouzia pices, pure honey, olive oil and real saffron. Topped with sesame seeds and roasted almonds

Woodbridge by Robert Mondavi Cabernet

\$39.99 per person