







MARCH & APRIL

Sole-Fully Yours: From Sea to Table

We've crafted 4 special menus that showcase the incredible flavors of Sole Fish.

Fried Sole Fish With Pea Salad	\$188	\$188 ROSÉ WINE BY THE BOTTLE 40% OFF	
Sauteed peas, dill mayonnaise Poached Sole	\$208	Château Roubine, Côtes de Provence	\$350 >> \$210
Baby carrots, beurre blanc	φ206	Rosé 2020	
Pan Seared Sole Fillet	\$218	RED WINE BY BOTTLE 40% OFF	
Champagne sauce, asparagus spears		Bourgogne, Les Meix Grappin	\$390 >> \$234
Sole Meunière	\$388	Pinot Noir 2022	
Finger potato, lemon wedge			

WHITE BY THE BOTTLE 40% OFF

Chablis, Domaine Millet Chardonnay 2022 \$420 >> \$252