

# Wheat Penny Spring Specials

## **Trimbach “Classic” Pinot Blanc 2018, Alsace, France 10 Glass/40 Bottle**

We choose the Trimbach Pinot Blanc to be a perfect pairing with our seasonal asparagus dishes. This wine has a medium body and the perfect balance of fruit and acidity. It is a blend of 70% Pinot Auxerrois and 30% Pinot Blanc that is released after two years of cellar ageing. The finish is fresh, clean, and highlights the flavors of spring.

## **Asparagus Mixed Grill 11.95**

Indiana asparagus, marinated artichokes and zucchini are grilled and tumbled over a smear of lemon mayonnaise then sprinkled with parmesan and romano cheese.

## **Mussels and Toast 20.00**

What could be better than Prince Edward Island mussels steamed open in a heavenly broth of wine and stock with roasted cherry tomatoes and parsley, enriched with butter at the last second and served with thick pieces of toasted focaccia rubbed with a garlic clove. So good!

## **The Mardi Gras Burger 15.00**

This delicious burger-version of the legendary New Orleans muffuletta sandwich starts with our signature beef patty, then we top it with genoa salami, chopped olive relish, aged provolone, and a swipe of mustard-mayo, all piled on a housemade brioche bun. Served with your choice of Jojos or vinaigrette-dressed greens.

## **Spring Has Sprung Pizza 15.95/22.95**

A white pizza with an extra virgin olive oil base that is topped with shrimp, fresh asparagus, chives and a drizzle of lemon oil.

## **Seared Salmon with Shaved Asparagus, Fennel Salad 30.00**

We shave local asparagus and toss it in a rich mustard, caper, and Beldi olive vinaigrette with thinly sliced fennel and Calabrian chiles and served it on top of a beautifully seared salmon filet. We cook our salmon to medium temperature by default, please let us know if you would like it cooked differently.

## **Housemade Porchetta—A Labor of Love ...32.00**

We've made porchetta several different ways over the years, but this one beats the band. Chef Jansen brines pork belly and pork tenderloin, butterflies them out flat, then thickly spreads on his special mortadella and porcini mushroom filling. He rolls and trusses the filled meat, browns the outside at high heat, then leaves it to slow-roast for 8 hours. Slices are seared on the flat top to order, crispy on the outside with super flavorful, melt-in-your-mouth interior. Served with your choice of two sides, you are in for a treat.