

TABOR *for* TWO

\$50 DINNER FOR 2

— FRIDAY SPECIAL —

Choose 2 Entrées + Choice of Soup or House Salad

APPLE CIDER GLAZED PORK CHOP

10oz Berkshire pork chop with local apple cider glaze served with butternut squash orzo and blistered green beans.

SUGGESTED PAIRING: Syrah

RASPBERRY CHICKEN

Pecan-crusted chicken breast, topped with our house-made raspberry sauce and chopped pecans. Served with garlic mashed potatoes and a seasonal vegetable.

SUGGESTED PAIRING: Rosé

7oz COULOTTE

7oz Black Angus Coulotte from River City Meats, topped with Berrien Ridge Whiskey cream sauce and served with garlic mashed potatoes and seasonal vegetable.

SUGGESTED PAIRING: Cabernet Sauvignon

SPINACH LASAGNA ROLL UP

Spinach, ricotta, cream cheese, house-made blush sauce, lasagna rolled up, Parmigiano.

SUGGESTED PAIRING: Sauvignon Blanc

PAN-SEARED RAINBOW TROUT (GF)

Seared rainbow trout, topped with lump crab meat, capers, and finished with a lemon beurre blanc sauce. Served with roasted fingerling potatoes and a seasonal vegetable.

SUGGESTED PAIRING: Pinot Blanc

**no substitutions*