



Tanzy  
RESTAURANT

# RESTAURANT WEEK

SEPTEMBER 16 - 25

**\$44** / PERSON  
SPECIAL 3-COURSE MENU  
(\$20 special wine pairing, optional)

## APPETIZERS

### TANZY TRIO

tuscan kale salad, quattro formaggio arancini, spring italian gazpacho

*Start the good times with spring bubbles*

La Marca Prosecco or Pinot Grigio, Ruffino, Delle Venezie IGT, Italy 2014

## ENTRÉES

(CHOOSE ONE)

### PORK LOIN A LA MILANESE

breaded center cut pork, arugula, gala apples, citrus olive oil

*Spring conversation from Sonoma*

Pinot Noir, Meiomi, California 2014

### SEARED DIVER SCALLOPS\*

blue crab + sweet pea risotto, toybox tomatoes  
(vegetarian risotto available)

*Spring conversation from the Andes*

Chardonnay, Alamos, Mendoza, Argentina 2015

### BRAISED BEEF SHORT RIB

creamy herbed polenta, hen of the wood mushroom, micro herb salad

*The Spring Entertainer*

Chianti Classico, Castello Di Volpaia, Tuscany, Italy 2013

## DESSERTS

### TANZY DUO

tiramisu & italian olive oil cake

*From the endless river of spring*

Moscato D'asti, Castello Del Poggio, Piedmont, Italy 2014

\*These items may be served raw/undercooked or will be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Price does not include sales tax.