



• wine bar • martini bar •

modern · fusion · restaurant

Monday, April 11, 2022

Course One:

Mediterranean Salad

Local Mixed Greens, Fried Chickpeas, Asparagus, Baby Potato,
Red Onion, Olives, Shallot Vinaigrette (v,G,V*)

Course Two:

Halibut

Oven Roasted Halibut, Nuac Cham, Coconut Purple Sticky Rice,
Fresh Veggie Slaw (G)

or

Chana Masala

Masala Spiced Stewed Chickpeas, Spinach & Kale "Saag", Basmati Rice,
Apricot Chutney, Papadum (V,G)

or

Chicken Tikka Masala

Sliced Chicken Breast in Tomato Curry, Peppers & Onions,
Spinach & Kale "Saag", Basmati Rice, Apricot Chutney, Papadum (G)

Course Three:

Black Forest Trifle

Flourless Chocolate Cake, Cherry Compote, Macerated Berries,
Whipped Cream, Caramelized Almonds (v,G,TN)
(Vegan dessert option available upon request)

V-Vegan, v-Vegetarian, G-Gluten Free,
*- Option, TN-contains tree nut, PN-contains peanut

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