



First Course: Mahi-Mahi on a Garlic Crouton with fresh made linguine tossed in extra virgin olive oil, garlic and lemon zest. Served with Vampire Pinot Grigio and Vampire Cabernet.

Second Course: Traditional Caesar Salad served with Incognito Red and Incognito White.

Third Course: Smoked Beef Tenderloin over a bed of lentils and root vegetables with a garlic broth. Served with Seven Deadly Zin's Zinfandel and Dracula Syrah.

Dessert: Chef's Surprise

Cost is \$55 per person plus tax and gratuity.

Tuesday, October 26, 2010, 6:30 pm

Reservations required. Call 330.483.9900 for reservations.