

A Night In with House of Tricks

Order by 8PM Wednesday for Friday or Saturday pickup

Date Night

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Order one from each section, Starter, Entree and Dessert, or order a la carte

\$42.00

Starters

Roasted Garlic Smoked Tomato Bisque

Roasted Garlic Smoked Tomato Bisque with Noble Bread Croutons, Basil and Feta

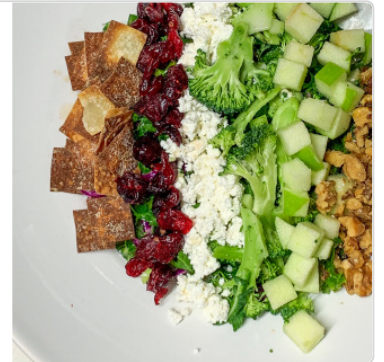
\$10.00



Kale Broccoli Salad

Kale Broccoli Salad with Granny Smith Apples, Dried Cranberries, Toasted Walnuts, Bulgarian Feta, Sesame Wontons and Sweet and Sour Vinaigrette

\$12.00



Entrée

Grilled Brandy Glazed Salmon

\$29.00



Cider Braised Pork Shank

Cider Braised Pork Shank with Cheddar Grits, Pickled Vegetables and Roasted Corn

\$29.00



Desserts

Flourless Chocolate Decadence

Flourless Chocolate Decadence with Jalapeno Raspberry Coulis

\$9.00



Salted Caramel Apple Bread Pudding

Salted Caramel Apple Bread Pudding with Cinnamon Whipped Cream

Shared Plates

Artisan Cheese Plate

Artisan Cheese Plate with Noble Bread Crostini, Queen Creek Olives, Toasted Nuts and Apricot Compote

\$16.00



Wine - Pre-order suggested wines here or browse the extensive wine list on our website and purchase with credit card when you pick up your order. We will extend 20% discount on all bottles over \$70.

Ante Moore 'Estate' Sauvignon Blanc 2019 Marlborough

\$43.00

\$44.00

Foncalieu Piquepoul Noir Rose 2017 Coteaux d'Ensurenne

\$40.00

Dioria 'Le Petite Grace' Pinot Noir 2017 Monterey

\$48.00

Ken Wright Cellars Pinot Noir 2017 Willamette Valley

\$62.00

Copertino Riserva Negroamaro, Malvasia 2010 Puglia

\$48.00

The Insider Cabernet Sauvignon 2017 Paso Robles

\$48.00

Requiem Cabernet Sauvignon 2017 Columbia Valley

\$56.00

Eagle Glen Cabernet Sauvignon 2016 Napa Valley

