



Three Course Dinner for \$25.00++

**Mad & Vin at The Landsby  
Succulent Café  
Cecco Ristorante  
Fitzpatrick's Tavern  
Root 246**

Solvang's Wineries & Breweries:

**Complimentary corkage on any wine  
purchased on the Wine Walk at  
participating restaurants  
(listed above)**

- Cali Love Wine
- Carivintas Winery\*\* (offers special)
- Casa Cassara Winery & Vineyard
- Dascomb Cellars\*\* (offers special)
- D. Volk Wines
- Lucas & Lewellen Vineyards
- 20 Mile Wines\*\* (offers special)
- Sante Wine Bar & Lounge
- Section Wines
- Sevtap Winery
- The Good Life\*\* (offers special)
- Toccata
- Wandering Dog Wine Bar\*\* (offers special)
- Feliz Noche Cellars

**\$ Shopping Discounts \$**

- The Book Loft 10%
- Elna's Dress Shop 20%
- First Street Leather 16%
- Gerda's Iron Art 10%
- Hanson's Clock Shop Jewelers 10%
- The Home Connection 15%
- Mie's Beads 10%
- Picket Fences 15%
- The Solvang Bakery 15%
- Solvang Olive 10%
- Solvang Shoe Store 10%
- Thomas Kinkade Places in the Heart  
\$100 off
- Valley Hardware 20% bag full
- Wildling Museum FREE Admission



**September 19th, 2018**

**Walk**

**Shop**

**Wine & Dine**

**3:00pm to 7:00pm**

**Purchase your tickets today at:**

**[solvang-wine-walk.eventbrite.com](http://solvang-wine-walk.eventbrite.com)**

**Or**

**D. Volk Wines (Mission)**

**Wandering Dog (Mission)**

**The Good Life Cellars (Mission)**



**Starter**

**Goat Cheese & Beet Salad**  
romaine hearts, house made herb vinaigrette,  
red onion, red & yellow roasted beets, goat  
cheese, walnuts

**Entrée**

**Fish & Chips**  
house battered cod, hand cut fries, house  
made slaw, house made tartar sauce

**or**

**Meat Loaf**

House cured bacon wrapped, garlic parmesan  
mashed potato, red wine gravy

**Dessert**

**Bread Pudding**  
golden raisins, Jameson Irish Whiskey sauce



**SUGGULENT**  
**CAFÉ WINE CHARCUTERIE**  
(Subject to Change)

Succulent Cafe menu offering is:

**Choice of Starter**

**Soup**  
**Or**

**Caesar Salad-**  
chopped hearts of romaine, aged parmesan, Caesar  
dressing & crostini

**Main Course**

**Salmon Penne Pasta with Garlic Lemon White Wine**  
cream sauce and Parmesan or **Spicy BBQ Pulled**  
**Pork Pizza with cilantro, red onion, fresh pineapple**

**Sweet Stuff**

Whiskey & Pecan Pralines ice cream



Solvang 3<sup>rd</sup> Wednesday Prix Fixe

**STARTER**

**Farmer Soup**

Rotating selection of local market bounty

**ENTRÉE**

**Flat Iron Steak**

Herb butter, local greens, duck fat fries

**Dessert**

**Seasonal Fruit Crumble**

Market fruit, granola crumble,  
McConnell's sweet cream ice cream

**\$25 PER PERSON**

Tax and gratuity not included



(Subject to Change)

**FIRST COURSE**

SUMMER CUCUMBER SALAD OR SUMMER VEGETABLE  
TEMPURA

**SECOND COURSE**

SCRATCH MADE RAMEN WITH FRESH ARTISANAL  
NOODLES, BRAISED PORK AND

ALL THE GOOD STUFF

**THIRD COURSE**

GREEN TEA ICE CREAM OR FRESH FRUIT



(SUBJECT TO CHANGE)

Primi Choices

Frutti Di Mari

Citrus marinated seafood, pickled celery, radish, heirloom  
tomato, EVOO and daikon

Or

Zuppa Di Pomodoro

Brick oven roasted tomato soup with garlic croutons basil  
Tomato Fresh Mozzarella

Pollo Arrosto

Roasted Jidori Chicken soft polenta Charred Brussel  
sprouts

Or

Riso Dal Mercato with Farmer Market Vegetables

Or

Potato Crusted Scottish Salmon

Dolce

Butterscotch Budino Saltede Caramel

Menu \$25.00

A person plus Tax and Gratuity