



MAGUIRE'S
F·A·M·I·L·Y  F·R·I·E·N·D·S
Senola, GA

Wine Dinner

Thursday, April 18th 5-9 pm

3 Courses 3 Wines \$35 per person

First Course

LEEK SALAD

Charred leeks, smoked salmon, cherry tomatoes, citrus vinaigrette

Sterling Dark Red Blend, California 2016

Second Course

DUBLIN LAWYER

Lobster chunks, white rice, mushrooms, Jameson Irish whiskey cream sauce

Sterling Chardonnay, California 2016

Third Course

SHORT RIB

Braised boneless short rib, polenta, carrots, celery, red wine gravy

Brazin Old Vine Zinfandel, California 2016

Call for Reservations 770-727-3020