

New Chef Specials At Pot Roast & Pinot!

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Chef Specials

  & 



**ROSEMARY LAMB
LOLLIPOPS**
with sautéed Swiss
chard, garlic roasted
fingerlings and topped
with a balsamic demi-
glace



ANDOUILLE CRUSTED REDFISH

loaded crawfish mash, fresh local vegetables & crawfish cream
sauce



WATERMELON SHERBET
topped with fresh shredded mint



2006 Grgich Hills Estate
Cabernet Sauvignon
Napa Valley

This ruby colored Cabernet Sauvignon opens with a new leather bouquet with a hint of raisin. On the palate, this wine is medium bodied, balanced and savory. The flavor profile is plum with a touch of craisin and oak. The finish is dry and its moderate tannins are slightly prolonged.

The result is an elegant wine with aromas of black cherries and licorice with a long finish. Full bodied with smooth tannins, it's the **perfect partner for our ROSEMARY LAMB LOLLIPOPS!**



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Pot Roast & Pinot LLC
321 E. Cervantes St.
Pensacola, FL 32501

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