

February Dinner for Two						
		1-Feb	2-Feb	3-Feb	4-Feb	5-Feb
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
		Chicken Poblano Enchiladas, Spanish Rice, Borracho Beans, CM Flour Tortillas. Suggested wine pairing: Festivo Torrontes	Lasagna al Forno, Caesar Salad, Parmesan Focaccia Rolls. Suggested wine pairing: Stella Solitaria Red	Grilled Salmon w/ Tomatillo Avocado Sauce, Southwest Vegetable Saute, Spanish Rice, Whole Wheat Tortillas. Suggested wine pairing: Matthew Fritz Chardonnay	Honey Garlic Flank Steak, Yukon Gold Garlic Mashed Potatoes, Asian Slaw, Dinner Rolls. Suggested wine pairing: Tapiz Malbec	Chicken Parmesan w/ Spaghetti Marinara, Caesar Salad, Parmesan Focaccia Bread. Suggested wine pairing: Il Cane Bianco
6-Feb	7-Feb	8-Feb	9-Feb	10-Feb	11-Feb	12-Feb
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Puerco Guisada, Lemon-Scented Basmati Rice, Romaine Salad w/ Corn Salsa and Ranch Dressing, CM Flour Tortillas. Suggested wine pairing: Riondo Pianello Soave	Chicken Diablo, Roasted Rosemary Potatoes, Wilted Spinach, Parmesan Focaccia Bread. Suggested wine pairing: Cave de Rasteau "R"	Turkey Chile Meatloaf, Yukon Gold Garlic Mashed Potatoes, Green Beans Amandine, Honey Whole Wheat Dinner Rolls. Suggested wine pairing: HMS Chenin Blanc	Beef Stroganoff, Garden Vegetable Salad w/ Lemon Vinaigrette, Whole Wheat Dinner Rolls. Suggested wine pairing: Matthew Fritz Pinot Noir	Almond-Crusted Tilapia, Golden Rice Pilaf, Creamed Spinach, Mini Baguettes. Suggested wine pairing: Rayun Sauvignon Blanc	Beef Enchiladas, Spanish Rice, Borracho Beans, CM Flour Tortillas. Suggested wine pairing: Rasteau Le Grand Jas	Grilled Lemon Rosemary Chicken Breast, Whipped Sweet Potatoes, Wilted Spinach, White Dinner Rolls. Suggested wine pairing: Lot 29 Chardonnay
13-Feb	14-Feb	15-Feb	16-Feb	17-Feb	18-Feb	19-Feb
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Beef Bourguignon, Thyme Baked Potatoes, Green Beans Amandine, CM French Rolls. Suggested wine pairing: Tapiz Pinot Noir	Chicken Cordon Bleu, Creamed Spinach, Roasted Rosemary Potatoes, Mini Baguettes. Suggested wine pairing: Domaine Arnoux Pinot Noir	Honey Garlic Flank Steak, Yukon Gold Garlic Mashed Potatoes, Asian Slaw, Dinner Rolls. Suggested wine pairing: Matthew Fritz Cabernet Sauvignon	Chicken Poblano Enchiladas, Spanish Rice, Borracho Beans, CM Flour Tortillas. Suggested wine pairing: Marc Cellars Chardonnay	Grilled Salmon w/ Tomatillo Avocado Sauce, Southwest Vegetable Saute, Spanish Rice, Whole Wheat Tortillas. Suggested wine pairing: Chateau Cambis Cotes du Rhone Villages	Home-style Meatloaf, Garlic Mashed Potatoes, Green Beans Amandine, Dinner Rolls. Suggested wine pairing: Domaine de Carobelle Gigondas	Buttermilk Pecan Chicken, Yukon Gold Garlic Mashed Potatoes, Green Beans Amandine, Whole Wheat Dinner Rolls. Suggested wine pairing: 1919 Chardonnay
20-Feb	21-Feb	22-Feb	23-Feb	24-Feb	25-Feb	26-Feb
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Beef Stroganoff, Garden Vegetable Salad w/ Lemon Vinaigrette, Whole Wheat Dinner Rolls. Suggested wine pairing: Matthew Fritz Pinot Noir	Chipotle Lime Chicken Breast, Spanish Rice, Cuban-Style Black Beans, CM Butter Tortillas. Suggested wine pairing: Il Cane Rosso	Lasagna al Forno, Caesar Salad, Parmesan Focaccia Rolls. Suggested wine pairing: Silver Peak Zinfandel	Chicken Parmesan w/ Spaghetti Marinara, Caesar Salad, Parmesan Focaccia Bread. Suggested wine pairing: Stella Solitaria Red	Almond-Crusted Tilapia, Golden Rice Pilaf, Creamed Spinach, Mini Baguettes. Suggested wine pairing: Fameay Rose	Chicken Diablo, Roasted Rosemary Potatoes, Wilted Spinach, Parmesan Focaccia Bread. Suggested wine pairing: Domaine de Roche Guillon Fleurie	Honey Garlic Flank Steak, Yukon Gold Garlic Mashed Potatoes, Asian Slaw, Dinner Rolls. Suggested wine pairing: Periodic Pinot Noir
27-Feb	28-Feb					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Chicken Poblano Enchiladas, Spanish Rice, Borracho Beans, CM Flour Tortillas. Suggested wine pairing: Tapiz Pinot Noir	Home-style Meatloaf, Garlic Mashed Potatoes, Green Beans Amandine, Dinner Rolls. Suggested wine pairing: Silver Peak Zinfandel	Grilled Salmon w/ Tomatillo Avocado Sauce, Southwest Vegetable Saute, Spanish Rice, Whole Wheat Tortillas. Suggested wine pairing: Chateau Cambis Cotes du Rhone Villages				

