

**Murphy's Chophouse**  
**Special Notes**

**Come in for our New Weeknight and Lunch specials**  
*Plan a **graduation celebration** with us and receive a 10% discount on a party of 10 or more or let us cater it for you at your location!*  
*Having a Summer party or get together, let us cater it for you,*

*Murphy's Chophouse*  
*Wednesday, May 23, 2012*  
*828-835-3287*

*"Off the Grill-On the Patio"*  
*5 Courses-5 Wines Under The Stars*  
*7:00pm ~ \$49.99pp*

*1st Course*

*Iced Alaskan King Crab Cocktail*  
*Domaine Renaud, Macon-Villages - Burgundy; France - 2010*



*2nd Course*

*Highlands Smoked Salmon*  
*with Avocado, Salmon Caviar and Arugula*  
*Salt and Vinegar Potato Crisps*  
*Saint-Hilaire "Blanquette de Limoux" Brut, Languedoc-Roussillon; France - NV*



*3rd Course*

*Roasted Heirloom Tomato and Wild Mushroom Pappardelle*  
*with Prosciutto, Cracked Olives and Capers*  
*Villa di Zano, Maremma Toscana - Tuscany; Italy - 2010*



*4th Course*

*"The Chophouse Mixed Grill"*  
*Smoked Tenderloin of Beef and Grilled Sonoma Quail*  
*with Blueberry-Camembert Bread Pudding,*  
*and Organic Squash*  
*Chasing Lions, Cabernet Sauvignon - North Coast; California - 2008*



*Dessert*

*Mocha ~ Cappuccino Gateau with Fresh Raspberries*  
*Cantine Elvio Tintero "Sori Gramella" Moscato d'Asti - Piedmont; Italy - 2010*

