

PRIX FIXE



ASPARAGUS & GREEN BEAN SALAD

PEAR TOMATOES & BEETS IN A DIJON VINAIGRETTE

MAC 'N CHEESE

BLEND OF ARTISANAL CHEESES,
TOASTED BREAD CRUMBS & LEEKS

SUPPLEMENT WITH FRESH WATER LOBSTER FOR AN ADDITIONAL 5.

SMOKED SALMON CRÊPE

MONTEREY JACK CHEESE & FRESH TOMATO RELISH

| **06 SUMMERLAND SAUVIGNON BLANC** |
| **RUSSIAN RIVER VALLEY** |



DUCK & WILD MUSHROOM LASAGNA

MAPLE LEAF DUCK CONFIT & SEASONAL WILD MUSHROOMS

| **03 MADISON CELLARS SYRAH** |
| **PASO ROBLES** |

GRILLED BAVETTE STEAK

ROASTED POTATOES, SAUTÉED SPINACH
& CHIMICHURRI

SUBSTITUTE PETITE FILET FOR AN ADDITIONAL 15.

| **05 MICHAEL POZZAN CABERNET SAUVIGNON** |
| **SONOMA COUNTY** |

GRILLED & BREADED SAND DABS

ASPARAGUS RISOTTO & LEMON THYME BEURRE BLANC

| **07 CLOS LA CHANCE CHARDONNAY** |
| **MONTEREY COUNTY** |



DUO OF SORBET

CHEF'S SEASONAL SELECTION

WARM APPLE & CRANBERRY CRISP

WITH TOASTED OATS
& VANILLA ICE CREAM

PUMPKIN OR VANILLA CRÈME BRÛLÉE

CUSTARD TOPPED WITH A LAYER OF HARD CARAMEL

| **SOMMELIER'S SELECTION** |



| **AQ** |

| **SOMMELIER'S WINE PAIRING AVAILABLE FOR AN ADDITIONAL 15.00** |