

PRIX FIXE

| SERVED NIGHTLY FRIDAY THRU SUNDAY |



CHEF'S SOUP DU JOUR

SEASONAL MARKET PREPARATION

| 06 SUMMERLAND SAUVIGNON BLANC |

| RUSSIAN RIVER VALLEY |

MUSSELS & CLAMS

LEEKs, FENNEL & TOMATOES IN A SAFFRON BEURE BLANC

| 07 CHATEAU ST. JEAN GEWÜRZTRAMINER |

| SONOMA COUNTY |

ENDIVE SALAD

BACON, BEETS & POINT REYES BLEU CHEESE
IN A BALSAMIC VINAIGRETTE

| 07 CHATEAU ST. JEAN GEWÜRZTRAMINER |

| SONOMA COUNTY |



FISH DU JOUR

FROM OUR DAY BOATS

| 07 CLOS LA CHANCE CHARDONNAY |

| MONTEREY COUNTY |

BRAISED AMERICAN KOBE SHORT RIBS

HORSERADISH INFUSED MASHED POTATOES, CRISPED ONIONS
& SAUTÉED GREEN BEANS

| 05 MICHAEL POZZAN CABERNET SAUVIGNON |

| SONOMA COUNTY |

CERTIFIED ANGUS FLAT IRON STEAK

WITH PRAWNS & CHIMICHURRI

| 05 CALACEDO PETITE SIRAH |

| PASO ROBLES |



APPLE CARAMEL BREAD PUDDING

SERVED WARM WITH VANILLA ICE CREAM & CIDER GLAZE

WHITE PEACH & BLACKBERRY CRISP

SERVED WARM WITH TOASTED OATS & VANILLA ICE CREAM

CAPPUCCINO OR VANILLA CRÈME BRÛLÉE

CUSTARD TOPPED WITH A LAYER OF HARD CARAMEL

| SOMMELIER'S SELECTION |



| AQ |

| SOMMELIER'S WINE PAIRING AVAILABLE FOR AN ADDITIONAL 22. |