



Prix-Fixe Menu

\$39 Per Person
(plus tax and gratuity)

Wine Pairing Available for \$15

Terlato Pinot Grigio, Russian River Valley, 2007
Clos Du Bois Merlot, North Coast, 2006

Starters

Garden Greens Salad

Baby Greens, Artichoke, Sun-Dried Tomatoes, Fennel and Radish
Black Currant Balsamic Vinaigrette

or

Wild Mushroom Soup

Entrée

Pan Roasted Loch Duart Scottish Salmon

Organic Farro Pilaf and Roasted Red Peppers

or

Organic Free-Range Jidori Half Chicken

Stewed Tomatoes, Leeks and Fennel

or

Beef Filet Tournedo (6 oz)

Natural Certified Angus Beef

Organic Mushrooms and Roasted Fingerling Potatoes

Dessert

Crème Brulee

Tahitian Vanilla Bean Custard, Shortbread Biscuit and Caramelized Banana

or

Cheesecake

Graham Cracker Crust

or

Flourless Chocolate Cake

Valrhona Dark Chocolate, Vanilla Sauce and Whipped Cream

Available Sunday – Thursday

5:00 PM – 11:00 PM