

# Seasonal Prix-Fixe \$45

AVAILABLE 5<sup>PM</sup>-6<sup>PM</sup>

## INTRO

### FRIED PORK BELLY

Crispy fried pork belly with maple sriracha dipping sauce

### RED PEPPER BISQUE

Roasted red peppers blended with vegetable stock, topped with pesto crème fraiche and goat cheese crostini

### JULIUS CAESAR SALAD

Crispy romaine lettuce tossed with tangy caesar dressing, parmesan cheese and housemade croutons with a parmesan crisp garnish

### CRANBERRY WALNUT SALAD

Mixed greens, candied walnuts, raisins, granny smith apples, feta cheese, julienne red onion and heirloom tomatoes tossed with citrus vinaigrette

### *Suggested Wine Pairing:*

VON WILHELM "HAUS" RIESLING SPATLESE, GERMANY

## MAIN

### FILET MIGNON

Grilled 5oz filet mignon topped with demi-glace and onion straws  
Accompanied with garlic mashed potatoes & asparagus with hollandaise

### MAPLE BOURBON SCALLOPS

Bourbon butter glazed sea scallops with maple beurre blanc and candied pancetta  
Accompanied with garlic mashed potatoes & bacon infused sautéed spinach

### HAZELNUT HALIBUT

Hazelnut encrusted halibut topped with white chocolate beurre blanc  
Accompanied with sweet mashed potatoes & haricot verts

### CHICKEN MARSALA

Free-range chicken breast with sweet marsala wine and mushrooms  
Accompanied with garlic mashed potatoes & roasted carrots

### *Suggested Wine Pairing:*

FRANCISCAN CABERNET SAUVIGNON 2015 NAPA VALLEY, CA

## FINALE

### PEPPERMINT GELATO

Peppermint infused gelato with dark chocolate chunks

### CRÈME BRÛLÉE

Traditional vanilla custard with caramelized sugar crust and fresh berries

### BOURBON PECAN BREAD PUDDING

Warm brioche bread with bourbon custard and topped with banana praline gelato

### *Suggested Wine Pairing:*

CHANDON BRUT SPARKLING WINE NV NAPA VALLEY, CA

ADD THE SUGGESTED WINE PAIRINGS TO YOUR DINNER EXPERIENCE FOR

\$20