

Seasonal Prix-Fixe \$45

AVAILABLE 5^{PM}-6^{PM}

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

PEANUT BUTTER FUDGE GELATO

Rich fudge swirled in Tahitian vanilla gelato topped with peanut brittle

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