

# Fall

## RESTAURANT WEEK

September 24-28

\$56

pair each  
course  
with wine

\$30

### FIRST

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#### CHERRY MASCARPONE BRUSCHETTA

whipped mascarpone, cherry compote, brown butter almonds, green onion, balsamic reduction

#### CAMELOT CHICKEN

coconut encrusted chicken tenders with coconut honey mustard

#### FIRE & ICE SHRIMP COCKTAIL

two sweet and tender shrimp immersed in firey cocktail sauce

*Suggested Wine Pairing*

CHATEAU LAFAYETTE / SPARKLING BRUT / CALIFORNIA

### SECOND

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#### JULIUS CAESAR

crisp romaine, parmesan reggiano, garlic herb crouton, parmesan crisp, caesar dressing

#### SWEET POTATO SOUP

roasted garlic creme fraiche, fried sage

#### HONEY WALNUT SALAD

baby arugula, shaved brussels sprouts, green apple, prosciutto, candied walnuts, bruleed brie crostini, honey fig vinaigrette

*Suggested Wine Pairing*

BANYAN / GEWURZTRAMINER / MONTEREY, CALIFORNIA

### THIRD

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#### GRILLED C.A.B. FILET MIGNON

topped with veal demi glace and porcini mushroom butter, garlic mashed potatoes and asparagus

*upgrade to an 8oz Filet for \$15*

#### SAUSAGE AND KALE ORECCHIETTE

caramelized onions and apples, toasted herb breadcrumbs, grana pandano

#### PAN SEARED HALIBUT

brown butter cannellini beans, roasted autumn vegetables, pepita pesto

*Suggested Wine Pairing*

ARGYLE RESERVE / PINOT NOIR / OREGON

### DESSERT

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BUTTER PECAN ICE CREAM

\$10

PUMPKIN CREME BRULEE

\$10