

Seasonal Prix-Fixe

\$45 per guest

Available from 5-6pm

ENHANCE YOUR EXPERIENCE WITH OUR SUGGESTED WINE PAIRINGS \$20

FIRST COURSE

jaguar salad

gourmet greens with radish, carrots, red onion, mushrooms, cucumber, tomatoes and your choice of dressing

cherry almond salad

gourmet greens, amaretto cherries, brown butter almonds, blue cheese, green onion, heirloom tomatoes, red wine vinaigrette

red pepper bisque

roasted red peppers blended with vegetable stock with pesto crème fraiche and goat cheese crostini

SUGGESTED WINE PAIRING

Cloudfall Chardonnay | Carneros, CA

SECOND COURSE

filet mignon au poivre

grilled filet mignon topped with au poivre sauce, served with garlic mashed potatoes and steamed asparagus

**Upgrade to 8oz filet for \$10*

hazelnut crusted halibut

hazelnut crusted halibut with white chocolate beurre blanc, served with sweet mashed potatoes and haricot verts

chicken marsala

chicken breast sauteed with marsala wine, mushrooms and butter, served with garlic mashed potatoes and roasted carrots

SUGGESTED WINE PAIRING

Argyle Pinot Noir | Willamette Valley, OR

THIRD COURSE

pistachio gelato

roasted pistachio gelato with fresh berries

seasonal creme brulee

vanilla custard topped with caramelized sugar crust and peppermint bark

triple chocolate mousse cake

white, milk, and dark chocolate mousse layered with rich chocolate cake

SUGGESTED WINE PAIRING

La Gioiosa Moscato | Italy