

Fall
RESTAURANT WEEK

September 22-26

\$56pp

FIRST

pair each
course
with wine
\$30

CAMELOT CHICKEN

coconut encrusted chicken tenders, coconut honey mustard

FIRE & ICE SHRIMP

two sweet and tender shrimp immersed in fiery cocktail sauce

WHIPPED HONEY RICOTTA

savory cherry compote, brown butter almonds, green onion,
balsamic reduction, focaccia

Suggested Wine Pairing

CANTINA COLLI EUGANEI / PROSECCO / VENETO, ITALY

SECOND

BLACK TRUFFLE CAESAR SALAD

italian kale blend, radicchio, red onion, parmesan crisp, aged grana padano,
lemon herb breadcrumbs, black truffle caesar dressing

CRANBERRY WALNUT SALAD

fresh spinach, apples, craisins, candied walnuts, red onion, danish bleu cheese,
red wine vinaigrette

BUTTERNUT SQUASH BISQUE

burnt honey creme fraiche, fried sage

Suggested Wine Pairing

ELK COVE / PINOT GRIS / WILLAMETTE VALLEY, OR

THIRD

FILET MIGNON

5oz filet mignon with roasted garlic & cremini mushroom demi-glace,
garlic mashed potatoes and asparagus

upgrade to an 8oz Filet for \$25

HAZELNUT HALIBUT

hazelnut encrusted halibut, white chocolate beurre blanc, garlic mashed potatoes,
steamed asparagus

DUCK CONFIT

parsnip fennel puree, glazed brussels sprouts, red currant herb jus

WILD MUSHROOM PAPPARDELLE

local mushrooms, marsala wine, cream, porcini butter, parmesan, egg noodles

Suggested Wine Pairing

WALT "LABRIS" / PINOT NOIR / ANDERSON VALLEY, CA

DESSERT

MAPLE BOURBON
CREME BRULEE

walnut tuile, bourbon apple compote

\$12

PAM STURKEY'S
CHOCOLATE NUTELLA TORTE

rich chocolate hazelnut bar with
gingersnap crust

\$12