

Seasonal Prix-Fixe

AVAILABLE FROM 5-6PM

\$45 per guest

Enhance your Experience with our Suggested Wine Pairings for

\$20

| INTRO |

WATERMELON MIGNONETTE OYSTERS

four east coast oysters topped with watermelon salsa, pickled shallot, micro basil

STRAWBERRY SPINACH WALNUT SALAD

fresh spinach, strawberries, raisins, red onions, candied walnuts, feta cheese with a creamy poppy-seed dressing

BURRATA MOZZARELLA SALAD

seasoned burrata, heirloom tomatoes, fresh basil, olive oil, aged balsamic, foie gras crostini

SWEET CORN CHOWDER

sweet corn blended, fresh cream & potato. topped with feta, cilantro, radish, peppers

suggested wine pairing

Priest Ranch | Grenache Blanc | Napa Valley, CA 2015

| MAIN |

GRILLED FILET MIGNON

five-ounce filet mignon topped with smoked bone marrow butter & demi-glace. accompanied with garlic mashed potatoes and asparagus

CEDAR PLANK SALMON

ora king salmon cooked on cedar plank & topped with cucumber-dill yogurt. accompanied with jasmine rice & sautéed summer squash

LEMON BASIL SCALLOPS

pistachio crusted diver scallops with lemon beurre blanc and basil. accompanied with jasmine rice and steamed haricot verts

HERB CHICKEN

free-range chicken breast with fresh herbs, garlic and rich chicken jus served over summer vegetable orzo pasta

suggested wine pairing

Ferrari Carano Siena | Red Blend | Sonoma County 2016

| FINALE |

STRAWBERRY MASCARPONE GELATO

topped with a pistachio cookie dipped in dark chocolate

PASSION FRUIT CRÈME BRÛLÉE

traditional vanilla custard with caramelized sugar crust, passion fruit coulis and passion fruit chocolate

BLACKBERRY PEACH COBBLER

warm blackberry & peach cobbler topped with a rosemary pecan crumble & vanilla gelato

suggested wine pairing

La Gioiosa | Moscato, Italy | NV