

March Three Course Prix Fixe Menu

\$42 Per Person

With wine pairing add \$18
beverage, tax, and gratuity not included

Starter

**French Onion or
Soup of the Day**

Marinated Asparagus
meyer lemon dressing
shaved reggiano parmesan

Caesar Salad
spanish white anchovy,
house crouton, shaved parmesan

Wine pairing: Charles Krug Sauvignon Blanc or Wente Riva Ranch Chardonnay

Forbes Mill Trio

4 oz. Filet Mignon
blue cheese compound butter

6 oz. Maine Lobster Tail
drawn butter
seasonal vegetables

Kurobuta Pork Loin
reggiano mashed potatoes
madeira sauce

Wine pairing: Mount Veeder Cabernet Sauvignon

Dessert

Warm Brownie Sundae
vanilla bean gelato, chocolate sauce

Wine pairing: Dow's 10 year Tawny Port

Surf and Turf 52

6 oz filet mignon & 8 oz Australian lobster tail
au gratin potatoes, seasonal vegetables

All Natural Wagyu "Kobe Style" Beef

served with au gratin potatoes, garlic herb mushrooms, seasonal vegetables

Filet Mignon (6 oz.) 58

New York Strip (12 oz.) 64

add 8 oz. Australian lobster tail 29