

March Three Course Prix Fixe Menu

45 Per Person

Entree Wine Flight Additional 25
other beverage, tax, and gratuity not included

Starter

choose one of the following:

**French Onion
or Soup of the Day**

Dungeness Crab Wonton
pineapple salsa

Cambridge Smoked Salmon
horseradish cream, frisée
lemon oil, fennel toast

Forbes Mill Trio

a taste of each

4 oz Prime Filet Mignon
cognac peppercorn sauce

2007 Chappellet
Cabernet Blend
Napa Valley

Peppered Ostrich Fan Filet
purple yams, brandied
cherry sauce

2007 Tandem Pinot Noir
Van Der Kamp Vineyard
Sonoma Mountain

Oven Roasted Swordfish
yukon gold mashed potatoes
lemon caper butter

2007 Miner
Viognier
Madera, Ca.

Dessert

Mango Charlotte
vanilla cake, orange coulis

Surf and Turf 55

6 oz prime filet mignon & 8 oz cold water australian lobster tail
au gratin potatoes, seasonal vegetables

Three Course Dinners 29 per person

Sunday

soup of the day or caesar salad

Tournedo of Beef Forestiere

prime filet mignon, sautéed spinach
yukon mashed potatoes, portobello wild mushroom
ravioli & cabernet sauce

**Kona Coffee Crème Brulee
and Chocolate Torte**

Monday

soup of the day or Forbes house salad

Prime New York Strip

8 oz prime certified angus new york
blue cheese butter, crispy onion strings
yukon gold mashed potatoes

Warm Apple Crisp
vanilla bean gelato