

Prix-Fixe

64 Per Person
With wine flight add 32

Starter (choose one)

French Onion
or
Soup of the Day

Summer Garden Stack
*mozzarella cheese, eggplant
heirloom tomato, yellow squash
basil infused oil, balsamic reduction*

Smoked Salmon
*creamy avocado spread
honey orange vinaigrette
marbled rye toast*

Forbes Mill Trio (all three)

Prime Eye of Rib
*prime certified angus beef
blue cheese compound butter
caramelized onions*

Maine Lobster Tail
steamed jasmine rice

Grass Fed Filet Mignon
*all-natural painted hills beef
shallot madeira sauce*

Wine Flight ~ add 32 ~

2015 Gaja "Promis"
Tuscany, Italy
Super Tuscan Blend

2016 Raeburn
Russian River Valley
Chardonnay

2014 Jordan
Alexander Valley
Cabernet Sauvignon

Dessert

Madagascar Vanilla Bean Panna Cotta
*strawberry & bing cherry gelatin
whipped cream, rum eggnog*

Executive Chef J.B. Hernandez