

May Prix-Fixe

64 Per Person
With wine flight add 32

Starter (choose one)

French Onion
or
Soup of the Day

Cantaloupe & Prosciutto
almond crusted goat cheese
spring mix lettuce
orange vinaigrette

Caprese Salad Skewers
fresh mozzarella cheese
toy box tomatoes, balsamic reduction
extra virgin olive oil, basil

Forbes Mill Trio (all three)

Filet Mignon
prime certified angus beef
honey-chipotle compound butter

Blackend Halibut
red pepper romesco sauce
micro greens

Pork Loin
poblano mole sauce
red spanish rice

Wine Flight ~ add 32 ~

2016 Ghost Block "Pelissa"
Oakville, California
Zinfandel

2016 Val Joanis "Luberon"
Rhône Valley, France
Rosé of Syrah

2015 Vasco Urbano "Brunswick"
Livermore Valley, California
Petite Sirah

Dessert

Tres Leches Cake
butter pound cake, peaches
tres leches & brandy sauce

Executive Chef J.B. Hernandez