

April Prix-Fixe

64 Per Person
With wine flight add 32

Starter (choose one)

French Onion
or
Soup of the Day

Spring Salad
spring mix lettuce
seasonal berries, fontina cheese
honey balsamic vinaigrette

Bruschetta
sliced asiago bread, goat cheese
roasted toy box tomatoes, basil
aged balsamic reduction

Forbes Mill Trio (all three)

Filet Mignon
certified angus beef
cherry demi-glaze

Pan Seared Scallop
pomegranate reduction
chopped mango salsa

Prime Ribeye Roulade
pesto sauce, sundried tomatoes
prosciutto, swiss cheese
garlic mashed potatoes

Wine Flight ~ add 32 ~

2013 Groth
Oakville, Napa Valley
Cabernet Sauvignon

2014 En Route "Les Brumeux"
Russian River, California
Chardonnay

2010 Angoris
Friuli Colli Orientali, Italy
Pignolo

Dessert

Strawberry & Blackberry Tart
homemade vanilla custard,
with a touch of grand marnier
fresh whipped cream

Executive Chef J.B. Hernandez