

July Three Course Prix Fixe Menu

\$42 Per Person

With wine flight add \$18
Premium wine flight add \$28
tax and gratuity not included

Starter (choose one of the following)

**French Onion or
Soup of the Day**

Chilled Honey Roasted Peach
crispy prosciutto, point Reyes cream

Caesar Salad
*spanish white anchovy
house crouton, shaved parmesan*

Forbes Mill Trio

4 oz Filet Mignon
garlic-herb butter

Alaskan King Crab Leg
drawn butter

Thai Sweet & Spicy Quail
cilantro rice

Wine Flight: Coppola "Director's Cut," Cabernet, Wente Riva Ranch, Chardonnay & Ceja Pinot Blend

Premium Flight: BV "Tapestry," Cabernet, Rombauer Chardonnay, Hirsch Vineyards "Forbes Mill," Pinot Noir

Dessert

Summer Berry Shortcake
lemon pound cake & chantilly cream

Surf and Turf 52

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

All Natural Wagyu Kobe 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 32