



June Three Course Prix Fixe

69 Per Person
with wine flight add 30

First Course (choose one)

**French Onion or
Soup of the Day**

Tempura Soft Shell Crab
*fennel-radish salad
cucumber tartar sauce*

Peach & Arugula Salad
*crumbled goat cheese
prosciutto, balsamic syrup*

Forbes Mill Trio (all three)

Bison New York
*bok choy
cabernet demi*

Alaskan Halibut
*baby yellow & green squash
toy box tomatoes*

Wagyu Flat Iron
*snake river farms
butter poached fingerling potatoes*

Suggested Wine Flight

**2014 Acumen
"Mountainside"
Cabernet Sauvignon**
Napa Valley

**2017 Twomey
Sauvignon Blanc**
Napa/Sonoma County

**2016 Roadhouse
"White Label"
Pinot Noir**
Russian River Valley

Dessert

Cherry & Almond Tartlet
crème fraîche, cherry-port syrup

Executive Chef - Brian Weselby

*General Manager - Bryant Purcell
Wine Director - Alex Seronick*