



# March Three Course Prix Fixe

69 Per Person  
with wine flight add 30

## First Course (choose one)

**French Onion or  
Soup of the Day**

**Artichoke & Rock Shrimp**  
*frito misto, lemon aioli*

**Ruby Grapefruit Salad Trio**  
*endive, radicchio, mache, fennel  
champagne vinaigrette*

## Forbes Mill Trio (all three)

**Boneless Short Ribs**  
*horseradish mashed potatoes*

**Bacon Wrapped Sea Scallop**  
*garnet yam puree, apple cider essence*

**Piedmontese New York**  
*cabernet demi*

## Suggested Wine Flight

**2013 Benessere**  
**"Black Glass Estate"**  
**Zinfandel**  
*St. Helena – Napa Valley*

**2016 Laird Family Estate**  
**"Cold Creek"**  
**Chardonnay**  
*Carneros - Napa*

**2014 Amici**  
**Cabernet Sauvignon**  
*Napa Valley*

## Dessert

**Orange Panna Cotta**  
*mango coulis*

*Executive Chef - Brian Weselby*

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