



April Three Course Prix Fixe

69 Per Person
with wine flight add 30

First Course (choose one)

**French Onion or
Soup of the Day**

Dungeness Crab & Avocado
cocktail sauce
baby beets & frisee

Scottish Smoked Salmon
horseradish cream
micro fennel & radish

Forbes Mill Trio (all three)

Prime Filet Mignon
cognac peppercorn sauce

Citrus Roasted Halibut
spring pea risotto
lemon beurre blanc

Pork Tenderloin
fava beans, spring vegetables
honey-mustard demi

Suggested Wine Flight

2010 Saint Helena Winery
"Estate"
Cabernet Sauvignon
Napa Valley

2016 Cantina Terlano
Pinot Bianco
Alto Adige, Italy

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

Dessert

Lemon Shortbread
mascarpone mousse
marinated strawberries

Executive Chef - Brian Weselby

General Manager - Bryant Purcell
Wine Director - Alex Seronick