

July Three Course Prix Fixe Menu

45 Per Person
Entree Wine Flight Additional 25

Starter

French Onion
or Soup of the Day

Lobster Basil Gnocchi
toy box tomatoes

Prime Beef Carpaccio
mustard, micro arugula
fried capers

Forbes Mill Trio (a taste of each)

100 % Grass Fed Filet Mignon
cognac peppercorn sauce

Wild King Salmon
avocado shrimp salsa

Eye of Prime Rib
cabernet jus

2008 Forbes Mill Pinot Noir
"Hirsch Vineyard"

2007 Laird Chardonnay
Carneros

2007 Alvaro Syrah
Santa Cruz Mountains

Dessert

raspberry mousse, fresh peaches
vanilla syrup

Surf and Turf 55

6 oz prime filet mignon & 8 oz cold water australian lobster tail
au gratin potatoes, seasonal vegetables

100% Grass Fed Filet Mignon 36

two 4 oz "center cut" filets, cognac peppercorn sauce, any side duo

Filet/Filet 38

4 oz prime filet mignon, cognac peppercorn & 4 oz grass fed filet
red wine sauce, au gratin potatoes, fresh asparagus

Three Course Dinners 29 per person

Sunday

soup of the day or caesar salad

Prime Rib

slow roasted alaea sea salt rub
yukon gold mashed potatoes

Kona Coffee Crème Brulee
and Chocolate Torte

Monday

soup of the day or Forbes house salad

8 oz Prime New York Strip

crispy onion strings, blue cheese butter
yukon gold mashed potatoes

Warm Apple Crisp
vanilla bean gelato