



January Three Course Prix Fixe

69 Per Person
with wine flight add 30

Starter (choose one)

**French Onion or
Soup of the Day**

Mediterranean Mussels
*thai lemongrass
ginger coconut broth*

Dungeness Crab Louie
*little gem lettuce
avocado, thousand island*

Forbes Mill Trio (all three)

Prime Filet Mignon
cabernet demi-glace

Blackened Swordfish
*celery root puree
blood orange butter*

New Zealand Venison
*braised red cabbage
huckleberry-port demi-glace*

Suggested Wine Flight

**2014 Mount Veeder
Cabernet Sauvignon**
Mount Veeder–Napa

**2015 Hourglass
Sauvignon Blanc**
“Estate”
Napa Valley

**2014 Beauregard Vineyards
“Beauregard Ranch”
Zinfandel**
Ben Lomond Mountain–Santa Cruz

Dessert

Lemon Pastel
grand marnier crème anglaise

Executive Chef - Brian Weselby

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