



# February Three Course Prix Fixe

69 Per Person  
with wine flight add 30

## First Course (choose one)

**French Onion or  
Soup of the Day**

**Prime Beef Carpaccio**  
*arugula, manchego, fried capers  
whole grain mustard aioli*

**Spicy Jumbo Prawns**  
*green papaya, mango slaw  
taro-root crisps*

## Forbes Mill Trio (all three)

**Prime Filet Mignon**  
*certified angus beef  
cognac peppercorn sauce*

**Norwegian Halibut**  
*purple yam puree  
passionfruit butter*

**Lamb Osso Buco**  
*goat cheese polenta  
garlic-rosemary jus*

## Suggested Wine Flight

**2015 En Route**  
**"Les Pommiers"**  
**Pinot Noir**  
*Russian River Valley*

**2015 Heinz Eifel**  
**Kabinett**  
**Riesling**  
*Mosel, Germany*

**2015 Turnbull**  
**Cabernet Sauvignon**  
*Napa Valley*

## Dessert

**Chocolate Raspberry Mousse Cake**  
*layers of chocolate mousse, raspberry mousse, and devils food cake  
white chocolate drizzle, raspberry coulis*

*Executive Chef - Brian Weselby*

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