



November Three Course Prix Fixe

69 Per Person
with wine flight add 30

Starter (choose one)

**French Onion or
Soup of the Day**

Maple Leaf Duck Confit
fresh lentils
huckleberry – port essence

Apple & Walnut Salad
little gem lettuce, tomo cheese
buttermilk dressing

Forbes Mill Trio (all three)

Filet Mignon
Certified Angus Beef
cognac peppercorn sauce

Chilean Sea Bass
butter beans, red pepper coulis
crispy potatoes

Boneless Shortribs
soy - ginger glaze
yukon mashed potatoes

Suggested Wine Flight

NV10 Cain
"Cuvée"
Cabernet Sauvignon
Napa Valley

2016 Triennes
Rosé
Provence

2013 Calathus
"Gran Reserva"
Malbec
Valle de Uco - Mendoza

Dessert

Pumpkin Cheesecake
pepita tuile, crème anglaise

Executive Chef - Brian Weselby

General Manager - Bryant Purcell
Wine Director - Alex Šeronick