



August Three Course Prix Fixe

69 Per Person
with wine flight add 30

Starter (choose one)

**French Onion or
Soup of the Day**

Heirloom Tomato Salad
fresh mozzarella
balsamic syrup, basil oil

Prosciutto Wrapped Figs
point Reyes blue cheese
pistachios, orange-honey glaze

Forbes Mill Trio (all three)

Piedmontese New York
marble potatoes
cabernet demi

Alaskan Halibut
pesto mashed potatoes
mediterranean salsa

Pork Tenderloin
sweet corn polenta
apricot mustard glaze

Suggested Wine Flight

2014 Barnett Vineyards
Cabernet Sauvignon
Spring Mountain - Napa Valley

2015 Trefethen
Dry Riesling
Napa Valley

2013 Mi Sueno
"Los Carneros"
Pinot Noir
Carneros – Napa Valley

Dessert

Summer Berries Charlotte
mascarpone cream

Executive Chef - Brian Weselby

General Manager - Bryant Purcell
Wine Director - Alex Seronick