



May Three Course Prix Fixe

69 Per Person
with wine flight add 30

First Course (choose one)

**French Onion or
Soup of the Day**

Tempura Halibut Cheeks
bouillabaisse broth

Fuji Apple & Walnut Salad
*little gem lettuce, tomatillo cheese
buttermilk dressing*

Forbes Mill Trio (all three)

Grass Fed New York
*yukon gold mashed potatoes
morel mushroom brandy sauce*

Oven Roasted Mt. Lassen Trout
haricot verts, sliced almonds

Lamb Porterhouse
*goat cheese polenta
garlic & rosemary jus*

Suggested Wine Flight

**NV10 Cain Cuvée
Cabernet Sauvignon**
Napa Valley

**2016 Dr. Loosen
“Blue Slate”
Riesling**
Mosel, Germany

**2005 Marques De Riscal
“Gran Reserva”**
Rioja, Spain

Dessert

Lemon Pastel Cake
blackberry coulis

Executive Chef - Brian Weselby

General Manager - Bryant Purcell
Wine Director - Alex Seronick