

## *February Prix Fixe*

72 Per Person  
With wine flight add 34

### *Starter* (choose one)

**French Onion**  
or  
**Soup of the Day**

**Strawberry Spinach Salad**  
orange segments, pickled red onion  
toasted almonds, strawberry vinaigrette  
laura chenel goat cheese

**Lobster Dumplings**  
scallions, garlic, sesame oil  
green curry coconut broth

### *Forbes Mill Trio* (all three)

**Prime New York Medallion**  
wild mushroom demi-glaze  
yukon gold mashed

**Pan Seared Cobia**  
macadamia nut crusted  
lemon butter emulsion

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

### *Wine Flight* ~ add 34 ~

**2013 Nickel&Nickel "Darrien"**  
Russian River  
Syrah

**2016 Miner "Simpson"**  
California  
Viognier

**2011 Podere le Ripi "Rosso"**  
Montalcino, Italy  
Sangiovese

### *Dessert*

**Venus**  
dark chocolate cup  
chocolate & vanilla mascarpone chantilly  
brownies, fresh fruit, chocolate fudge, nutella

*Executive Chef Adam Bortolussi*