

December Three Course Prix Fixe Menu

\$42 Per Person

With wine pairing add \$18
beverage, tax, and gratuity not included

Starter

choose one of the following:

**French Onion or
Soup of the Day**

Romaine & Blue Cheese
candied pecan, shaved red onion

Caesar Salad
spanish white anchovy, house crouton
shaved parmesan

Wine pairing: Charles Krug Sauvignon Blanc or Wente Riva Ranch Chardonnay

Forbes Mill Trio

a taste of each

4 oz Filet Mignon
herb butter

Pan Roasted Mahi Mahi
mediterranean salsa
beurre rouge

Duck Leg Confit
creamy cheese polenta
dried cherry glaze

Wine pairing: Forbes Mill Reserve Pinot Noir

Dessert

Pumpkin Cheesecake
cranberry coulis

Wine pairing: Dow's 10 year Tawny Port

Surf and Turf 48

6 oz filet mignon & 6 oz australian lobster tail
au gratin potatoes, seasonal vegetables

All Natural Wagyu "Kobe Style" Beef

seared with au gratin potatoes, garlic herb mushrooms, seasonal vegetables

Filet Mignon (6 oz.) 58

New York Strip (12 oz.) 64

add 8 oz. Australian Lobster Tail 30