

December Three Course Prix Fixe Menu

\$75 Per Person

Entree Wine Flight Additional \$45
other beverage, tax, and gratuity not included

Starter

choose one of the following:

**French Onion
or Soup of the Day**

Sautéed Foie Gras
celery root, spinach
huckleberry port sauce

Roasted Beet Salad
macadamia crusted goat cheese
balsamic reduction

Forbes Mill Trio

a taste of each

4 oz Prime Filet Mignon
yukon gold mashed potatoes
cognac peppercorn sauce

4 oz Australian "Kobe Style" Filet
All Natural Tajima Black Wagyu

3 oz Maine Lobster Tail
saffron risotto, lemon butter

2005 Ryan "Pisoni Vineyard" Pinot Noir
Santa Lucia Highlands

2005 Silver Oak Cabernet Sauvignon
Alexander Valley

2008 Lewis Cellars Chardonnay
Napa Valley

Dessert

Bittersweet Chocolate & Crème De Menthe Mousse Cake

Surf and Turf 53

6 oz prime filet mignon & 8 oz cold water australian lobster tail
au gratin potatoes, seasonal vegetables

Three Course Dinners \$29 per person

Sunday

soup of the day or caesar salad

Prime Rib

*yukon gold mashed potatoes
vegetable garnish*

**Kona Coffee Crème Brulee
and Chocolate Torte**

Monday

soup of the day or Forbes house salad

6 oz Prime Filet Mignon

*yukon gold mashed potatoes
vegetable garnish*

Warm Apple Crisp
vanilla bean gelato