



PRIX FIXE

\$70

(CHOICE OF ONE ITEM PER SECTION)

BEGIN

LOBSTER BISQUE

AGED SHERRY, LOBSTER MEDALLION, TOUCH OF
COGNAC

FRENCH ONION SOUP

THREE CHEESE GRATINÉE

ESCARGOT BOURGUIGNON

GARLIC, SHALLOTS, FRESH HERBS,
BURGUNDY BUTTER WITH A PASTRY CROWN

CAESAR SALAD

WHITE ANCHOVY FILLETS, BRIOCHE CROUTON,
SHAVED PARMESAN

MAIN

BRONZED ORA KING SALMON

NEW ZEALAND ORA KING SALMON, CELERIAC VELOUTÉ,
LEGUMES SAUTÉS AU BUERRE, BASIL OIL

BRAISED LAMB SHANK

CABERNET SAUVIGNON, CITRUS GREMOLATA.
ROASTED JALAPEÑO-MINT POTATO PURÉE

BACON WRAPPED FILET MIGNON

6oz. CENTER CUT, CERTIFIED ANGUS BEEF FILET,
WRAPPED WITH APPLEWOOD SMOKED NUESKE'S
BACON. CHIMICHURRI, GARLIC FINGERLING
POTATOES, BLISTERED ASPARAGUS AND BABY CARROT

FREE RANGE JIDORI CHICKEN BREAST

GUAJILLO ROMESCO SAUCE, ASIAGO
RISOTTO, CHARRED BROCCOLINI,
BUTTERNUT SQUASH

MEDLEY OF SEAFOOD LINGUINE

JUMBO SHRIMP, SEA SCALLOPS, BLACK MUSSELS,
CLAMS, KING SALMON, CHILEAN SEABASS,
VODKA TOMATO SAUCE, ASIAGO, BASIL

DESSERT

SEASONAL TASTING OF BERRIES

BLUEBERRIES, RASPBERRIES, BLACKBERRIES AND
STRAWBERRIES. RASPBERRY COULIS AND SABAYON CREAM

NEW YORK STYLE CHEESECAKE

RASPBERRY COULIS, FRESH RASPBERRIES

CHOCOLATE LAVA CAKE

DECADENT WARM CHOCOLATE GANACHE.

COMPLEMENTING WINES - \$15/GLASS

FREEMARK ABBEY CHARDONNAY, NAPA VALLEY
FREEMARK ABBEY CABERNET SAUVINGNON, NAPA VALLEY