

RESTAURANT WEEK FALL 2018

\$33 per person

Add our signature Salad Bar for \$6

FIRST COURSE

(choice of)

Beef Carpaccio*

arugula, shaved parmesan, fried capers with crostini

Fried Herb Goat Cheese

artichoke bruschetta, sea salt toast, roasted tomato coulis

Steak Frites

Bleu cheese crumbles, arugula, pesto buerre blanc

Kalamata & Artichoke Tapenade

herb goat cheese, butter toast

SECOND COURSE

(choice of)

Prime Rib*

herb seasoned and slow roasted, Yukon Gold garlic mashed potatoes

Wine Pairing: Meomi Pinot Noir, \$12

Macadamia Nut Crusted Chicken

warm peanut sauce, mango relish, soy glaze and coconut ginger rice

Wine Pairing: Tangley Oaks Merlot, \$10

Risotto & Cranberry Seabass*

gorgonzola risotto, port wine relish

Wine Pairing: Mer Soleil Chardonnay, \$13

Coconut Crunchy Shrimp

citrus chili sauce, coconut ginger rice

Wine Pairing: Imagery Sauvignon Blanc, \$10

THIRD COURSE

(choice of)

Mini Mud Pie

coffee ice cream, chocolate sauce, almonds and whipped cream

Chocolate Crème Brûlée

semi-sweet chocolate, whipped cream

House-Made Ice Cream

ask your server for today's assortment of flavors

No split plates. No substitutions.

Price does not include tax or gratuity. Beverages not included.

*These items are cooked to order. Consuming raw or undercooked meats, seafood, mollusk or eggs may increase your risk of foodborne illness.