



# Tasting Menu

Prix Fixe Three Course Option • 35 per person

DOES NOT INCLUDE TAX OR TIP | SEE OUR WINE FLIGHT ADDITIONS ON THE WINE MENU

## FIRST COURSE

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### Mediterranean Chicken Sausage Lettuce Wraps\*

Pickled red onion, mushrooms, Tucumcari feta in Boston bibb cups, with tzatziki and balsamic-fig sauces

### Crispy Duck Confit Eggroll\*

Served with peanut curry and chile-lime dipping sauces

### Smoked Trout And Potato Pancake\*

Crème fraîche and black truffle vinaigrette

### The Caesar Salad\*

The classic, made with anchovies and plenty of garlic; buttery croutons, grated grana padano cheese

### RomaCrunch® Wedge Salad\*

Marinated heirloom cherry tomatoes, crispy Parma prosciutto, buttermilk-herb dressing and Gorgonzola Dolce cheese

## MAIN COURSE

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### Tuscan Lemon Chicken Paillard

Tender breast layered with rosemary cured ham and Pecorino Cacciota cheese, atop angel hair pasta tossed with fresh peeled garden tomatoes, local organic arugula, baby mozzarellas and extra virgin olive oil. Finished with cracked pepper-lemon pan sauce

### Lamb Strip Loin\*

Attended by asparagus-parmesan strudel, polenta gnocchi pan seared with guanciale, melted leeks and favas beans, finished with Chianti demi and Fresno chile jam

### Dover Sole Meunière À L'orange

Fingerling potatoes, sautéed spinach with salted almonds and citrus-parsley sauce with caperberries

### Sliced Tenderloin Of Beef\*

Slowly roasted on the exhibition rotisserie; served with Point Reyes blue cheese mashed potatoes, sautéed green beans, napped with a ruby port wine sauce

## DESSERT COURSE

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### Raspberry Lemon Swirl Cheesecake

Streusel crumbs, citrus anglaise, almond brittle

(PLEASE FEEL FREE TO SUBSTITUTE ANY CHOICE OFF OF OUR REGULAR DESSERT MENU)

\* SLIGHTLY REDUCED PORTIONS OF OUR REGULAR MENU ITEMS.