



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

Applewood Chicken Crêpes*

Broiled in a gorgonzola béchamel and drizzled with red chile sauce

Crispy Duck Confit Eggroll*

Served with peanut curry and chile-lime dipping sauces

Smoked Trout & 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

Salad of Blood Orange & Camembert Cheese*

Roasted beets, spinach & radicchio tossed in grain mustard vinaigrette with toasted pistachios

MAIN COURSE

Chicken Paillard Saltimbocca

Tender breast layered with Parma prosciutto, fresh sage and fontina cheese. Served atop linguine tossed with New Mexico red chile, peas and artichoke hearts in a marsala wine pan sauce

Lamb Strip Loin*

Accompanied by house made gnocchi & gorgonzola cream, garden vegetable mélange and Rhone red-thyme jus

Seared Atlantic Sea Scallops*

Wild rice-cranberry pilaf with a sauté of butternut squash and snow peas, finished with tarragon-crayfish beurre blanc

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

Chocolate Mille-Feuille Sundae

Crispy phyllo layers, frozen milk chocolate mousse, Bailey's fudge, fresh whipped cream & crushed toffee sprinkle

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

* SLIGHTLY REDUCED PORTIONS OF OUR REGULAR MENU ITEMS.