



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

Baked Almond Brie Bruschetta*

Salad garnish of baby greens dressed with extra virgin olive oil, spicy dried fruit tapenade

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 Strawberries & Tucumcari Feta Cheese*

Sun dried apricots, mixed field greens, toasted cashews and pickled slivered garlic tossed with creamy balsamic-rosemary dressing

MAIN COURSE

Truffled Chicken Paillard Florentine

Tender breast layered with black truffles, pancetta and fontina cheese. Served atop orzo pasta tossed with ricotta cheese and spinach in a Madeira wine 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

Idaho Ruby Red Trout*

Grilled and plated with sour cream red potatoes & Spanish chorizo, fire roasted mixed vegetables and tomatillo-green chile romesco

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

New York Style Cheesecake

Classic graham cracker crust and sour cream topping, blackberry paper, fresh blueberries & raspberry coulis

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

* SLIGHTLY REDUCED PORTIONS OF OUR REGULAR MENU ITEMS.