



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

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 & 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, blackened onions, grilled crimini, crispy Parma prosciutto and Point Reyes blue cheese dressing

MAIN COURSE

Tuscan Lemon Chicken Paillard

Tender breast layered with rosemary cured ham and Pecorino Cacciota cheese, atop cavatappi pasta tossed with grilled asparagus, red peppers, eggplant, cannellini beans 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

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.