



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

Onion Soup Gratinée

Topped with a toasted baguette & melted layers of gruyere and fontina cheeses

Crispy Duck Confit Eggroll*

Served with peanut curry & chile-lime dipping sauces

Smoked Trout & Potato Pancake*

Crème fraîche & black truffle vinaigrette

The Caesar Salad*

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

Salad of Blood Orange & Port Salut 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 & fontina cheese. Served atop linguine tossed with New Mexico red chile, peas & artichoke hearts in a Marsala wine pan sauce

Lamb Strip Loin*

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

Seared Atlantic Sea Scallops*

Wild rice-cranberry pilaf with a sauté of butternut squash & 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

Warm Chocolate Brioche Bread Pudding

Popcorn gelato, chocolate glaze

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

* SLIGHTLY REDUCED PORTIONS OF OUR REGULAR MENU ITEMS.