



Prix-Fixe Menu

\$39 per person (plus tax and gratuity)

Starters

Garden Greens Salad

Baby Greens, Artichoke, Sun-Dried Tomatoes, Fennel and Radish
Black Currant Balsamic Vinaigrette

or

Wild Mushroom Soup

Entrée

Beef Flat Iron Steak (12 oz)

Prime Grade Natural Angus

Organic Mushrooms and Roasted Fingerling Potatoes

or

Organic Free-Range Poulet Rouge Half Chicken

Stewed Tomatoes, Leeks and Fennel

or

Pan Roasted King Salmon

Organic Farro Pilaf and Roasted Red Peppers

Dessert

Crème Brulee

Tahitian Vanilla Bean Custard, Shortbread Biscuit and Caramelized Banana

or

Mascarpone Cheesecake

Graham Cracker Crust and Tree-Ripe Citrus

or

Flourless Chocolate Cake

Valrhona Dark Chocolate, Vanilla Sauce and Whipped Cream

Available Sunday – Thursday
5:00 PM – 6:30 PM & 10:00 PM – 11:00 PM