



Prix Fixe Menu
\$50 per person for 3 courses.
Add wine pairing for \$25.00. 6oz servings.

STARTER
Evening Soup

or

Spring Mix Salad
Chery Tomatoes, Feta, Basil Balsamic Drizzle
Wine pairing: White Zinfandel, Woodbridge by Robert Mondavi

Entrees
Slow Roasted Beef Tenderloin
Crispy Fingerling Potatoes Honey Brown Butter Roasted Carrots
Red Wine Cabernet Jus
Wine pairing: Cabernet Sauvignon, Seven Peaks

or

Pan Seared Chicken Supreme
Cumin Citrus Roasted Potatoes Rosemary Goat Cheese Mashed Butternut Squash
White Wine Jus
Wine pairing: Chardonnay, Seven Peaks

or

Black Wild Cod
Saffron Rice Garlic Parmesan Sugar Snap Peas
Lemon Chive Butter
Wine pairing: Riesling/Torrontes, Amalaya Salta ARG

Dessert
Wine pairing: Select late harvest Vidal, Henry of Pelham VQA 2oz

Creme brule
Berry compote

or

Chocolate hazelnut Torte
Grand Marnier marinated berries

COFFEE OR TEA