



chef's prix fixe menu
45.99

first course

butternut squash
turmeric focaccia crouton

romaine
caesar, parmesan, sundried tomato

entrée

cornish hen | strawberry stuffing, herbs

salmon | herbed farro, soy

prime ribeye steak | 8oz usda prime

all entrées include a choice of two sides:
creamed corn, pan roasted mushrooms,
steak fries, mashed potatoes

dessert

lemon bar
blueberry compote, almond tuile

opera bar
chocolate and hazelnut cream, chocolate ganache

if you have a food allergy, please speak to the chef, the manager or your server
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne
illness

wine pairing
55.99

includes chef's prix fixe menu and
choice of two 4oz glasses of wine

white wines

santa julia chardonnay
mendoza, argentina

heinz eifel riesling auslese
mosel, germany

riff pinot grigio
italy

red wines

nine stones shiraz
barossa valley, south australia

cartlidge & browne merlot
north coast, california

dante cabernet
central coast, california