PRIX FIXE DINNER
$35 two course      $45 three course

starters
please select one

PUREE OF WILD MUSHROOM SOUP
red onion soubise, maple, thyme

MIXED BABY LETTUCES
red wine vinaigrette, buttered croutons, crispy prosciutto, vella two year cheddar

ROASTED LOCAL ASPARAGUS SALAD
ricotta salata, wild arugula, niçoise olive vinaigrette

CHARCUTERIE BOARD
local cured meats, duck rillettes, house pickled vegetables

entées
please select one

HAND-CUT FETTUCINNE
fava beans, poached garlic, nasturtium butter

SEARED ARCTIC CHAR
fennel bacon risotto, king trumpet mushrooms, cherry tomato vinaigrette

ROASTED CHICKEN BREAST
grilled artichokes, picholine olives, rustic mashed potatoes, maui onion

GRILLED FILET OF BEEF
fingerling potatoes, braised red chard, cipollini onions, black truffle aioli

desserts
please select one

STRAWBERRIES AND CREAM
buttermilk panna cotta, rosewater gelee, meyer lemon shortbread

ESPRESSO SEMIFREDDO
chocolate fudge cake, orange sauce

ARTISAN CHEESE PLATE
marcona almonds, blood orange marmalade, crostini
humbolt fog (cypress grove), carmody (bellwether farms), camembert (old chatham)

please let your server know if you have any food allergies

executive chef | alexandre purroy
manager | kindra kautz
manager | josef keller