PRIX FIXE DINNER
$39 two course  $49 three course

starters
please select one

SWEET ONION SOUP
gruyere, baguette toast, sherry

BUTTER LETTUCE SALAD
green apple, toasted almonds, buttermilk dill dressing

ROASTED LOCAL ASPARAGUS SALAD
arugula, crater lake bleu cheese, spring onion vinaigrette

SHRIMP PARFAIT
roasted tomatillos, sweet peppadew peppers, scallions, cocktail sauce

CHARCUTERIE BOARD
local cured meats, whole grain mustard, grilled bread, house pickled vegetables

entrées
please select one

FRESH LINGUINE POMODORO
tomato concasse, green garlic, basil, pecorino pepato,
arbequina extra virgin olive oil

GRILLED ORA KING SALMON
melted leeks, butter beans, sweet peas, bacon, shaved fennel-citrus salad

ROASTED RACK OF LAMB
green olive cous cous, baby spinach, roasted almonds, dried tomato aioli,
natural jus

GRILLED CREEKSTONE FARMS RIB OF BEEF
spring onion and rösti potato, cherry tomatoes, french beans, mint bearnaise

desserts
please select one

MEYER LEMON CRÈME BRÛLÉE
blackberries and ginger cookies

VANILLA CRUNCH CAKE
milk chocolate sauce, salted caramel, tahitian vanilla bean ice cream

CHURROS
mexican chocolate dipping sauce, cinnamon sugar

ARTISAN CHEESE PLATE
marcona almonds, winter citrus marmalade, hazelnut crostini
julianna (capriole), red hawk (cowgirl creamery), moolicious blue (bleating heart)

please let your server know if you have any food allergies

executive chef | alexandre purroy
chef de cuisine | chris austin
manager | talmadge savage