PRIX FIXE DINNER

$35 two course   $45 three course

starters
please select one

POTATO LEEK SOUP
with chives

LITTLE GEM SALAD
greens, fuji apple, aged cheddar cheese, breakfast radish, prawns

SHAVED FALL VEGETABLE SALAD
beet, radish, baby carrot, turnip, mache, champagne vinaigrette

CHARCUTERIE BOARD
local cured meats, house pickled vegetables, crostini

téennes
please select one

FILET MIGNON
root vegetable hash, broccolini, brandy peppercorn sauce

ALASKAN KING SALMON
radicchio, baby beets, butternut squash puree, beet emulsioni

BRATWURST SAUSAGE
roasted brussel sprouts, frites, dijon cream sauce

FALL RISOTTO
butternut squash, brussel sprouts, mushrooms, blue cheese, toasted walnut

desserts
please select one

PUMPKIN PIE CHEESE CAKE
spiced vanilla chantilly

SPANISH STYLE CHURROS

LOCAL ARTISAN CHEESE PLATE
apple chutney, fruit nut crostini

“havarti dill” st. clermens, “estero gold reserve” valley ford,
“terra goat” redwood hill

please let your server know if you have any food allergies

executive sous chef | shaun dayton
manager | kindra kautz
manager | josef keller