



Fall & Winter Menu

\$80 PER PERSON*
FOOD TASTING

\$100 PER PERSON*
FOOD & WINE PAIRING

FIRST COURSE: CHOICE OF APPETIZER

Calamari - Saffron beurre blanc, confit tomatoes, scallions, sweetie drop peppers, orange-caper aioli

Escargots - Wild Burgundy snails, garlic butter fondue, parsley, Pernod, profiteroles

Steak Tartare - Crispy organic brown egg yolk, capers, cornichons, pickled red onions, lavash crackers, Maldon smoked sea salt

Salmon Rilette - Smoked salmon, Pernod, lemon, chives, crème fraiche, toasted baquette

Le Garenne Sancerre, Loire Valley, 2022

SECOND COURSE: CHOICE OF SOUP OR SALAD

Harvest Salad - Cider-pressed apples, roasted butternut squash, feta cheese, dried cranberries, almonds

French Onion Soup - Hearty broth, caramelized onions, simple toast, three-cheese gratin

Diora 'La Petite Grace' Pinot Noir, 2019

THIRD COURSE: CHOICE OF ENTRÉE

Tuscan Chicken Breast - Seared chicken breast, vegetable ragu, roasted tomato-rosemary vinaigrette

Char-Grilled Salmon - Herbed tomatoes and sweet peas, whipped potatoes, white wine-creme sauce

Ragout - In the style of Bolognese, our preparation of veal, beef, pork, pappardella, Pecorino Romano

Braised Short Rib - Onion brûlé, potatoes, carrots, parsnips, braising jus **GF**

Chateau Bel Air Bordeaux, 2019

FOURTH COURSE: CHOICE OF DESSERT

Chocolate Bomb Cake - White and dark Chocolate Mousse, chocolate cake and ganache, chocolate shavings

Key Lime Pie - Toasted graham crust, key lime curd, vanilla Chantilly, lime zest, mixed berries

Seasonal Cheesecake - Ask your server about our current handcrafted creation

**Tax and gratuity not included, dine in only, cannot be combined with any other offer or promotion.*

Ask your server about menu items that are cooked to order or served raw.

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten Free