

PRIX FIXE

| SERVED NIGHTLY MONDAY THRU THURSDAY |



FRISÉE SALAD

VINE RIPENED TOMATOES, FETA CHEESE
e² LEMON TARRAGON VINAIGRETTE

MAC 'N CHEESE

BLEND OF ARTISANAL CHEESES,
TOASTED BREAD CRUMBS e² LEEKS

SUPPLEMENT WITH COLD WATER LOBSTER FOR AN ADDITIONAL 5.

| 08 PIERRE SPARR PINOT BLANC |

| ALSACE |

CRAB RISOTTO

ASPARAGUS e² LEEKS IN A LEMON CREAM SAUCE

| 06 SUMMERLAND SAUVIGNON BLANC |

| CENTRAL COAST |



DUCK e² WILD MUSHROOM LASAGNA

DUCK CONFIT e² SEASONAL WILD MUSHROOMS

| 07 VERAMONTE PINOT NOIR |

| CASABLANCA VALLEY, CHILE |

BRAISED AMERICAN KOBE SHORT RIBS

CHIVES MASHED POTATOES
e² SAUTÉED SEASONAL VEGETABLES

SUBSTITUTE A 6 OZ. FILET FOR AN ADDITIONAL 15.

| 07 LINE 39 CABERNET SAUVIGNON |

| LAKE COUNTY |

ALMOND CRUSTED TILAPIA

SAUTÉED JULIENNE VEGETABLES, COUSCOUS
e² ORANGE BEURRE BLANC

| 08 CLOS LA CHANCE CHARDONNAY |

| MONTEREY COUNTY |



DUO OF SORBET

CHEF'S SEASONAL SELECTION

STRAWBERRY RHUBARB CRISP

WITH TOASTED OATS e² VANILLA ICE CREAM

CHOCOLATE OR VANILLA CRÈME BRÛLÉE

CUSTARD TOPPED WITH A LAYER OF HARD CARAMEL

| SOMMELIER'S SELECTION |



| 29.95 |

| SOMMELIER'S WINE PAIRING AVAILABLE FOR AN ADDITIONAL 15.00 |