

PRIX FIXE

| SERVED NIGHTLY FRIDAY THRU SUNDAY |



CHEF'S SOUP DU JOUR

SEASONAL MARKET PREPARATION

| 06 SUMMERLAND • SAUVIGNON BLANC |

| CENTRAL COAST |

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CLAMS À LA MINUTE

YUKON GOLD POTATOES, LEEKS & BACON

| 08 BECKMEN VINEYARDS • GRENACHE ROSÉ |

| SANTA YNEZ VALLEY |

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VINE RIPENED TOMATO SALAD

WITH BAY SHRIMP, BASIL & DIJON VINAIGRETTE

SUBSTITUTE WITH COLD WATER LOBSTER FOR AN ADDITIONAL 6.

| 08 GAINNEY VINEYARD • RIESLING |

| SANTA YNEZ VALLEY |



FISH DU JOUR

FROM OUR DAY BOATS

| 08 CLOS LA CHANCE • CHARDONNAY |

| MONTEREY COUNTY |

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PRIME TOP SIRLOIN

ROASTED POTATOES, SPINACH,
RED WINE REDUCTION & POINT REYES BLEU CHEESE

SUBSTITUTE A 6 OZ. FILET FOR AN ADDITIONAL 15.

| 07 LINE 39 • CABERNET SAUVIGNON |

| LAKE COUNTY |

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KUROBUTA PORK SHORT RIBS

WILTED CHERRY TOMATOES, ROMANO BEANS
& ROASTED GARLIC WITH A SYRAH DEMI-GLAZE

| 07 BOGLE VINEYARDS • PETITE SIRAH |

| CALIFORNIA |



APPLE CARAMEL BREAD PUDDING

SERVED WARM WITH VANILLA ICE CREAM & CIDER GLAZE

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STRAWBERRY RHUBARB CRISP

SERVED WARM WITH TOASTED OATS & VANILLA ICE CREAM

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CHOCOLATE OR VANILLA CRÈME BRÛLÉE

CUSTARD TOPPED WITH A LAYER OF HARD CARAMEL

| SOMMELIER'S SELECTION |



| 41 |

| SOMMELIER'S WINE PAIRING AVAILABLE FOR AN ADDITIONAL 22. |