



August Three Course Prix Fixe

99 Per Person
with wine pairing add 25

First Course

~ Heirloom Tomato & Burrata ~

pesto, parmesan crostini, balsamic reduction

or

~ Prosciutto & Figs ~

black mission figs, prosciutto de parma, smoked blue cheese, endive salad

Second Course

~ Filet Mignon Rockefeller ~

creamed spinach, pernod, béarnaise, panko breadcrumbs

potato cake

Wine Pairing

2018 Spring Valley Vineyard "Frederick" (Cab Blend) Walla Walla Valley, Washington

&

~ White Sea Bass ~

jasmine rice, sweet corn & avocado salsa, passionfruit beurre blanc

Wine Pairing

2023 Castillo de Maetierra "Libalis Blanco" (Afrutado) Valles de Sadacia, Spain

Dessert

~ Banana Pudding ~

brûléed bananas, salted peanut brittle

Executive Chef Adam Bortolussi

(No Substitutions & No Split Plates Please)