



June Three Course Prix Fixe

72 Per Person
with wine flight add 30

First Course (choose one)

**French Onion or
Soup of the Day**

Tempura Soft Shell Crab
fennel-radish salad
cucumber tartar sauce

Peach & Arugula Salad
crumbled goat cheese
prosciutto, balsamic syrup

Forbes Mill Trio (all three)

Bison New York
bok choy, cabernet demi

Blackened Swordfish
coconut rice, pineapple relish

Eye of Ribeye
snake river farms
fingerling potatoes & fava beans

Suggested Wine Flight

2013 McCarthy Family Estate
Cabernet Sauvignon
Santa Cruz Mountains

2018 Dr. Loosen
“Blue Slate”
Riesling
Mosel, Germany

2015 Gundlach Bundschu
Merlot
Sonoma Valley

Dessert

Cherry & Almond Tartlet
crème fraiche, cherry-port syrup