



September Three Course Prix Fixe

95 Per Person
with wine pairing add 25

First Course

~ Clams & Sake ~

little neck clams, linguisa, shallots, sake butter broth, toasted focaccia

or

~ Spinach Salad ~

baby spinach, cucumber, tomato, bacon, hardboiled egg, black pepper dijon vinaigrette

Second Course

~ Prime Flat Iron ~

soy ginger glaze, haystack onions

Wine Pairing

2023 Method (Cabernet Sauvignon) Napa Valley

&

~ Calamari Steak ~

bamboo sticky rice, sauce picatta

Wine Pairing

2024 Le Paradou (Rosé) Côte du Provence

Dessert

~ Peanut Butter & Jelly Mousse ~

berry gelee, crispy sable peanut cookie

Executive Chef Adam Bortolussi

(No Substitutions & No Split Plates Please)