



# *April Three Course Prix Fixe*

85 Per Person  
with wine pairing add 20

## *First Course*

### *~ Chickpea and Egg Salad ~*

*chickpeas, celery, cucumbers, red onion, mixed greens  
hard boiled egg, balsamic herb vinaigrette*

*or*

### *~ Thai Carrot Soup ~*

*micro cilantro, basil oil*

## *Second Course*

### *~ Niman Ranch Pork Loin ~*

*polenta cake, tomato ginger chutney*

*Wine Pairing*

*2023 Dan Kosta Admire (Pinot Noir) Sonoma Coast*

*&*

### *~ King Salmon ~*

*asparagus, dill bechamel*

*Wine Pairing*

*2022 Ink Grade (Sauvignon Blanc) Napa Valley*

## *Dessert*

### *~ Carrot Cake ~*

*cream cheese frosting, strawberry glaze, crispy carrot ribbons*

*Executive Chef Adam Bortolussi*

*(No Substitutions & No Split Plates Please)*