



# August Three Course Prix Fixe

90 Per Person  
with wine pairing add 20

## First Course (choose one)

**Heirloom Tomato Caprese**  
*mozzarella, basil oil, fried capers  
balsamic pearls*

**Garlic Chili Prawns**  
*coconut rice, scallions*

## Second Course

**Prime Filet Mignon**  
*gorgonzola, caramelized onion  
mashed potatoes, bacon jam*

**Blackened Swordfish**  
*avocado, corn salsa, lemon butter*

## Suggested Wine Pairing

**2024 Assiduous "Blackridge"**  
**Malbec**  
*Santa Cruz*

**2023 Talley Estate**  
**Pinot Noir**  
*SLO Coast*

## Dessert

**Banana Pudding**  
*brûléed bananas, house made salted peanut brittle*

*(no substitutions, no split plates please)*

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### **Burger Tuesday**

*8 oz wagyu, sharp white cheddar  
bacon jam, comeback sauce, lettuce  
tomato, house made brioche bun  
steak fries 35*

### **Wellington Wednesday**

*6 oz prime filet mignon  
dijon mushroom duxelle, puff pastry  
au potatoes, garlic green beans  
cabernet demi- glaze 75*

### **Prime Rib Thursday**

*12 oz slow roasted prime ribeye  
yukon gold mashed potatoes  
asparagus, au jus 72*

*\*limited availability\**