



March Three Course Prix Fixe

85 Per Person
with wine pairing add 20

First Course

~ Green Goddess Salad ~

*romaine lettuce, hearts of palm, heirloom tomatoes
cucumber, red onion, croutons, green goddess dressing
or*

~ Colcanon Soup ~

potatoes, bacon, aged cheddar

Second Course

~ Lamb Lollichop ~

fingerling potatoes, mint demi-glace

Wine Pairing

2020 Château Moulin de La Granger "Grand Cru" (Bordeaux Blend) Saint-Emilion

&

~ Dayboat Scallop ~

green pea risotto, lemon-chive butter

Wine Pairing

2014 Godspeed (Chardonnay) Mount Veeder

Dessert

~ Baileys & Chocolate Chip Bread Pudding ~

sourdough, orange crème anglaise

Executive Chef Adam Bortolussi

(No Substitutions & No Split Plates Please)