



December Three Course Prix Fixe

135 Per Person
with wine pairing add 30

First Course

~ Shrimp Louie ~

*shredded lettuce, hard-boiled egg, tomato
onion, cucumber, louie dressing
or*

~ Lobster Bisque ~

parmesan-black pepper twist

Second Course

~ Westholme Wagyu Filet Mignon ~

mushroom duxelle, cabernet demi-glace

Wine Pairing

2019 Mount Eden (Cabernet Sauvignon) Santa Cruz

&

~ Alaskan King Crab ~

bamboo rice, lemon, clarified butter

2021 Dance (Chardonnay) Columbia Valley

Dessert

~Red Velvet Cake~

chocolate peppermint tuile

Executive Chef Adam Bortolussi

(No Substitutions & No Split Plates Please)