



September Three Course Prix Fixe

72 Per Person
with wine flight add 30

Starter (choose one)

**French Onion or
Soup of the Day**

Heirloom Tomato Salad
*fresh mozzarella
balsamic syrup, basil oil*

Smoked Sturgeon
*potato pancake, micro arugula
caviar beurre blanc*

Forbes Mill Trio (all three)

Kerwee Wagyu Filet Mignon
yukon gold mashed potatoes

Monkfish Medallion
*bouillabaisse essence
saffron rouille*

Pork Tenderloin
*polenta, peach chutney
grain mustard sauce*

Suggested Wine Flight

**2016 Sinegal
Cabernet Sauvignon**
Napa Valley

**2018 Ridge Vineyards
"Adelaida Vineyard"
Grenache Blanc**
Paso Robles

**2015 Hugel
Gewurztraminer**
Alsace, France

Dessert

Summer Fruit Vacherin
*baked meringue shell, passionfruit mousse
riesling infused berries*