



February Three Course Prix Fixe

89 Per Person
with wine pairing add 20

First Course

~ Strawberry & Spinach Salad ~

baby spinach, fresh strawberries, dried cranberries
humboldt fog goat cheese, candied pecans, strawberry vinaigrette
or

~ Shrimp Dumplings ~

green curry broth, chili oil, micro cilantro

Second Course

~ Prime Filet Mignon ~

yukon gold mashed potatoes, caramelized onions, balsamic glaze

Wine Pairing

2018 Serene Cellars "Atlas Peak" (Cabernet Sauvignon) Napa Valley

&

~ Red Snapper Almondine ~

french greens beans

Wine Pairing

2023 Clif Family "RTE" (Sauvignon Blanc) Napa Valley

Dessert

~ Dark Chocolate Mousse ~

brown butter cookie crumble, strawberry coulis

Executive Chef Adam Bortolussi

(No Substitutions & No Split Plates Please)