



# *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)