LOS GATOS Forbes Mill STEAKHOUSE

November Three Course Prix Fixe

95 Per Person
with wine pairing add 20
(no substitutions, no split plates please)

First Course *(choose one)*

Apple & Pecan Salad
romaine hearts, cucumber, tomatoes
shaved parmesan, buttermilk dressing

Coconut Curry Soup
micro cilantro, chili oil

Second Course

Prime Filet Mignon
au gratin potatoes
cognac peppercorn sauce

Day Boat Scallop
black forbidden rice
lemon butter emulsion

Suggested Wine Pairing

2024 Hahn
Pinot Noir
California

2023 Details by Sinegal
Sauvignon Blanc
North Coast

Dessert

Pumpkin Cheesecake
whipped cream, cranberry compote, candied pepitas

Executive Chef Adam Bortolussi