



February Three Course Prix Fixe

69 Per Person
with wine flight add 30

First Course (choose one)

**French Onion or
Soup of the Day**

Prime Beef Carpaccio
*arugula, manchego, fried capers
whole grain mustard aioli*

Spicy Jumbo Prawns
*green papaya, mango slaw
taro-root crisps*

Forbes Mill Trio (all three)

Prime Filet Mignon
*certified angus beef
cognac peppercorn sauce*

Skuna Bay Salmon
*purple yam puree
passionfruit butter*

Lamb Osso Buco
*goat cheese polenta
garlic-rosemary jus*

Suggested Wine Flight

**2016 Trefethen
Merlot**
Oak Knoll – Napa Valley

**2016 Pride Mountain
Chardonnay**
Napa Valley

**2014 Château Saint Ahon
Bordeaux**
Haut – Médoc

Dessert

The Hot Date Cake
sticky toffee pudding, toffee sauce, chantilly cream

Executive Chef - Brian Weselby

*General Manager - Bryant Purcell
Wine Director - Alex Seronick*