



April Three Course Prix Fixe

69 Per Person
with wine flight add 30

First Course (choose one)

**French Onion or
Soup of the Day**

Dungeness Crab & Avocado
cocktail sauce, tangerine oil
baby beets & frisee

Scottish Smoked Salmon
horseradish cream
bronze fennel & watermelon radish

Forbes Mill Trio (all three)

Flat Iron Wagyu
Snake River Farms
three potato hash

Citrus Roasted Halibut
spring pea risotto
meyer lemon beurre blanc

Lamb Porterhouse
rosemary polenta
carmelized garlic jus

Suggested Wine Flight

**2016 Sinegal
Cabernet Sauvignon**
Napa Valley

**2017 Roland Lavanteroux
Chardonnay**
Chablis, Burgundy, France

**2014 Château Saint-Ahon
Cabernet Sauvignon Blend**
Haut-Medoc, Bordeaux, France

Dessert

Lemon Shortbread
mascarpone mousse
marinated strawberries