

May Three Course Prix Fixe

69 Per Person
with wine flight add 30

First Course (choose one)

**French Onion or
Soup of the Day**

Tempura Halibut Cheeks
bouillabaisse broth

Fuji Apple & Walnut Salad
*little gem lettuce, manchego cheese
buttermilk dressing*

Forbes Mill Trio (all three)

Grass Fed New York
*yukon gold mashed potatoes
morel mushroom brandy sauce*

Ora King Salmon
*purple yams, lollipop kale
citrus beurre blanc*

Berkshire Pork Tenderloin
*white corn, zucchini, tomatoes
whole grain mustard essence*

Suggested Wine Flight

**2015 Buoncristiani
"O.P.C"
Cabernet Sauvignon Blend**
Napa Valley

**2015 Vine Cliff Winery
Chardonnay**
Los Carneros - Napa Valley

**2016 Roadhouse
"White Label"
Pinot Noir**
Russian River Valley

Dessert

Pineapple Upside Down Cake
vanilla gelato, caramel sauce