



October Three Course Prix Fixe

*95 Per Person
with wine pairing add 20*

First Course

~ Garlic Chili Prawns ~

black forbidden rice

or

~ Butternut Squash Bisque ~

chipotle crema

Second Course

~ Lamb Osso Buco ~

goat cheese mashed potatoes, black cherry jus

Wine Pairing

2022 Samuel Smith (Syrah) Santa Cruz

&

~ Swordfish Pomodoro ~

citrus beurre blanc

Wine Pairing

2022 David Bruce (Pinot Noir) Santa Lucia Highlands

Dessert

~Pumpkin Cheesecake ~

crème anglaise, pepita tuile

Executive Chef Adam Bortolussi

(No Substitutions & No Split Plates Please)