



Dinner - \$35

APPETIZER

LOBSTER BISQUE

Cold water lobster and chives

CAESAR SALAD

Romaine, parmesan, croutons and anchovy dressing

TUNA POKE

Cubed raw ahi tuna, soy ponzu sauce, sesame seed, seaweed salad, radishes

ENTRÉE

6 OZ FILET

Whipped potatoes, grilled broccolini, au jus

SEARED SALMON

Red wine-miso glaze, fennel, kale, walnut cous cous

BEEF TAGLIATELLE

Braised beef, mushrooms, poblanos, butternut squash, mascarpone, house ricotta, pine nuts

DESSERT

POUND CAKE

Macerated berry compote and mint

DARK CHOCOLATE MOUSSE

Sea salt and caramel

VANILLA BEAN CHEESECAKE

Graham crust and macerated berry compote