

FIRST COURSE |

soup of the day

chef's choice

*Sommelier Selection

chopped salad

romaine / radicchio / cherry tomatoes / feta cheese / shallot vinaigrette

*add choice of proteins \$10

De Pra Prosecco, Glera, Treviso, Italy 2016

kale salad (V)

toasted almonds / shaved parmesan / cherry tomatoes / cucumber vinaigrette

Antonutti, Friulano, Friuli Grave, Italy 2016

foie gras add \$12

apple / calvados sauce / hazelnuts

Grant "La Garrocha" Fino, Palomino, Jerez, Spain NV

SECOND COURSE |

6 oz. tenderloin – add lobster tail \$22

grilled portabella / carrot puree / fingerling potatoes

Allamand "Altamira," Malbec, Mendoza, Argentina 2013

grilled salmon

broccolini / white rice / dried apricot / red currant sauce

Chateau de Malle, Sauvignon Blanc / Semillon, Sauternes, France 2011

seafood fettucini

seafood medley of catch / scallop / calamari / large prawn / marinara

Colterenzio Prail, Sauvignon Blanc, Alto Adige – Sudtirol, Italy

angel hair (v)

cherry heirloom tomatoes / assorted italian olives / garlic / extra virgin olive oil

*add choice of chicken or shrimp \$10

Brooks, Pinot Blanc, Willamette Valley, Oregon 2017

pan seared duck breast

grilled polenta cake / mushroom duxelle / seared peached / fig glaze

Castello Sonnino, Sangiovese / Cabernet Sauvignon / Canaiolo, Chianti Montespertoli, Italy 2011

44 farms ribeye - add \$10

celery root puree / grilled jumbo asparagus / fingerling potatoes / blue cheese sauce

Stefano Farina "Le Brume," Nebbiolo / Barbera, Langhe, Italy

DESSERT |

seasonal bread pudding (V)

maple syrup & caramel glaze / strawberry ice cream

Alain Renardat-Fache, Gamay, Bugey Cerdon, France NV

seasonal cheesecake (V)

cookie crust / rosemary cream

Quinta de la Rosa 10 Year Tawny, Touriga Nacional / Tinta Roriz / Touriga Franca, Douro, Portugal NV

Please note: This Menu is only offered Monday - Thursday