**PRIX FIXE DINNER**

$39 two course     $49 three course

### starters

**please select one**

- **POTATO LEEK SOUP**
  - crispy angel hair russets

- **THIN SLICED HOUSE CURED SALMON**
  - chorizo toast, roasted pumpkin seeds

- **WARM TART OF ONION CONFIT AND PANCETTA**
  - on salad of winter greens, picholine olives, sun dried tomato vinaigrette

- **QUINOA AND WILD ARUGULA SALAD**
  - honey roasted pistachio, avocado lime dressing

- **CHARCUTERIE BOARD**
  - local cured meats, whole grain mustard, house pickled vegetables  
  - **wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)**

### entrées

**please select one**

- **MISO GLAZED HALIBUT**
  - chow fun noodles, odan radish, ponzu broth, chili oil

- **HERBED BRAISED LAMB SHANK**
  - minted lemon gremolata, elephant garlic mashed potatoes, roasted banana squash

- **FILET MIGNON**
  - thyme potato pancake, winter vegetables, sauce poivrade

- **WILD MUSHROOM AND ROASTED ROOT VEGETABLE TIMBALE**
  - crispy spiced brussels sprouts, truffled carrot jus

### desserts

**please select one**

- **WARM STICKY TOFFEE PUDDING**
  - vanilla bean ice cream

- **MEYER LEMON CURD CAKE**
  - lingonberries, candied almonds

- **TRIO OF SORBETS**

- **ARTISAN CHEESE PLATE**
  - marcona almonds, chutney, hazelnut crostini
  - kunik (nettle meadow), blackstone (bellwether farms), highway one (valley ford)

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*please let your server know if you have any food allergies*

*executive chef* | alexandre purroy
*executive sous chef* | mike lutz
*manager* | talmadge savage