PRIX FIXE DINNER
$39 two course      $49 three course

starters
please select one
SPRING ONION SOUP
green garlic, thyme, gruyere croutons
COUNTY LINE FARMS MIXED BABY LETTUCES
toasted pecans, stilton, fuji apple, banyuls vinaigrette
ROASTED DELTA ASPARAGUS SALAD
baby arugula, red radish, sunflower seeds, red onion-caper vinaigrette
BEEF TENDERLOIN CARPACCIO
crispy capers, saffron aioli, citrus gremolata, crostini
CHARCUTERIE BOARD
local cured meats, whole grain mustard, grilled bread,
house pickled vegetables
wild boar salame (creminelli), point loma (balistreri), finocchiona (olympia provisions)

entrées
please select one
SPRING HERBED FETTUCCINE
baby dandelion greens, garlic, olives, pecorino pepato,
soffritto and breadcrumbs
SEARED CASCADE MOUNTAIN ARCTIC CHAR
smashed red potato, asparagus tips, caramelized onions,
shimeji mushrooms, basil pesto
ROASTED NIMAN RANCH PORK RIB CHOP
caramelized mushrooms and fava beans, mustard greens,
truffled polenta, sherry-pork jus
GRILLED CREEKSTONE FARMS FILET OF BEEF
roasted sweet onions, english peas, baby artichokes, fingerling potatoes,
foie gras sauce

desserts
please select one
WARM CHOCOLATE CROISSANT BREAD PUDDING
salted caramel ice cream
VANILLA SALTED CARAMEL CAKE
almond brittle, chocolate sauce, raspberry sorbet
TRIO OF SORBETS
fresh berries, raspberry sauce, gaufrette
ARTISAN CHEESE PLATE
honey-rosemary mixed nuts, fig marmalade, hazelnut crostini
two rock goat (two rock farms), san andreas (bellwether farms),
shakerag blue (sequatchie cove)

please let your server know if you have any food allergies

executive chef | alexandre purroy
executive sous chef | chris austin
manager | talmadge savage