PRIX FIXE DINNER
$47 two course      $57 three course

course 1
please select one

LACINATO KALE AND CANNELLINI SOUP
fennel, tomato, olive oil fried shiitake, toasted baguette

WINTER BURRATA SALAD
pancetta, roasted pepper, heirloom grape tomato, olive, toast points, tomato water vinaigrette

RAINBOW BEET SALAD
rocket, chevre, spiced pepitas, balsamic gastrique

QUINOA BOWL
lacinato kale, roasted winter squash, dried cranberry, candied pecan, maple-orange dressing

course 2
please select one

GRILLED FILET MIGNON
butter-poached & grilled, truffle new potato, creamed spinach and cabernet reduction

COQ AU VIN
bacon lardon, sebastopol mushroom, caramelized pearl onion, egg noodle

FURIKAKE SALMON
charred japanese eggplant, crispy pancetta onigiri

SEBASTOPOL MUSHROOM TAMAL
ranchero puree, crispy cumin lentil, preserved lemon salsa

desserts
please select one

APPLE STRUDEL
phyllo-wrapped caramelized apples, vanilla ice cream

GUITTARD CHOCOLATE MOUSSE
pistachio creme fraiche, beignet

PRELUDE CHEESE PLATE
Chevoo honey goat cheese, nicasio taleggio, aged manchego, fig jam, lavender honey

TRIO OF SORBET