PRIX FIXE DINNER

$47 two course | $57 three course

STARTERS
please select one

BOURBON SWEET POTATO BISQUE
sweet & spicy pepita, crispy parsnip, herb oil, smoked salt

ORANGE FENNEL BOWL
rocket greens, cumin roasted garbanzo, toasted sunflower seed, caper mustard vinaigrette

ASPARAGUS SALAD
grilled and shaved California asparagus, rocket greens, marinated mushroom, goat cheese, vino cotto, herb vinaigrette

WINTER LENTIL BOWL
roasted beet, haas avocado, rocket greens, toasted pistachio, honey lime vinaigrette

ENTREE
please select one

FILET MIGNON
truffle butter, mushroom spinach ragout, cauliflower gratin, cabernet sauce

MEDITERRANEAN CALAMARI STEW
halibut stuffed calamari, pancetta, roasted pepper and tomato sauce, grilled garlic sourdough

ADOBO PORK “OSSO BUCO”
slow-roasted, marinated pork, lentil, mustard green, tomato relish

EGGPLANT SCHNITZEL AND SWEET POTATO SPÄTZLE
lacinato kale, sebastopol mushrooms, sage brown butter

DESSERT
please select one

APPLE TARTE TATIN A LA MODE
KEY LIME CHEESECAKE
hazelnut crust, crème caramel

TRIO OF SORBET
PRELUDE CHEESE PLATE
redwood hill feta, nicasio taleggio, cypress grove gouda, fig jam, lavender honey

please let your server know if you have any food allergies

executive chef | don cortes
executive sous chef | mike lutz
manager | talmadge savage