PRIX FIXE DINNER
$47 two course | $57 three course

STARTERS
please select one

FRENCH ONION SOUP
caramelized yellow sweet spanish onion, gruyere, brioche crouton

LOBSTER BENEDICT
butter poached lobster, poached egg, brioche crouton, honey mustard hollandaise

WINTER QUINOA BOWL
roasted butternut squash, lacinato baby kale, toasted cumin garbanzo, dried cranberry, lemon tahini dressing

CABERNET PEAR SALAD
poached bosc pear, blue cheese crostini, mixed baby lettuce, champagne vinaigrette

ENTREE
please select one

CABERNET BEEF SHORT RIBS
wine braised beef short rib, smashed roasted new potato, pepper cress

SMOKED HALIBUT
house smoked halibut, grilled asparagus, red quinoa pilaf, fennel sauce vierge

GANJUN CHICKEN
korean style fried chicken, stir fried glass noodle, pickled brussel sprout and radish

MUSHROOM TIMBALE
slow roasted sebastapol mushroom, crispy brussel sprout, truffled carrot puree

DESSERT
please select one

HAUPIA CRÈME BRÛLÉE
ling hi pineapple compote, macadamia short bread cookie

BLOOD ORANGE OLIVE OIL CAKE A LA MODE
candied orange chip, argumato lemon

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

TRIO OF SORBET
mango, raspberry, lemon, mint syrup, gaufrette

please let your server know if you have any food allergies

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