PRIX FIXE DINNER
$45 two course    $55 three course

**course 1**
*please select one*

**CUCUMBER VICHYSSOISE**
English cucumber, shaved radish, smoked Kalamata olives, chive

**SHRIMP AND NECTARINE SALAD**
Oregon bay shrimp, frisee, celery root, California nectarine, tarragon dressing

**SUPERFOOD GRAIN BOWL**
wild rice, grilled Santa Rosa plum, California avocado, carrots, radish, olive, walnut, wine vinaigrette

**THREE BEAN SALAD**
haricot vert, chickpea, gigandes beans, roast peppers, prosciutto, red onion, crispy parmesan tuile, white balsamic

**course 2**
*please select one*

**PASTA EKATERINA**
kale pesto, summer vegetable ragout, organic linguini, spiced sunflower seeds

**MISO SALMON**
charred eggplant, baby bok choy, mizuna, crispy lotus root

**FRIED CHICKEN**
pickled melon, wild rice, leeks soubise

**SPICE-CRUSTED PORK**
double-cut pork chop, sweet corn succotash, cotija potato puree, salsa verde

**desserts**
*please select one*

**SANTA ROSA PLUM TRIFLE**
macerated plums, shortcake, vanilla mascarpone

**APPLE RHUBARB CRISP**
vanilla ice cream

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

**TRIO OF SORBET**