



**Dinner Prix Fixe**  
**\$50**

Choice of one:  
Lobster bisque

Organic egg and ricotta raviolo

Seared foie gras, brioche, duck prosciutto wrapped fig, truffle blueberries (supp. \$14)



Choice of one:  
Seared striped bass  
baby bok choy, toasted couscous, Riesling vinaigrette

Roasted chicken breast roulade  
potato confetti, autumn vegetables, fig-red wine sauce

House-made spaghetti  
crab sauce



Choice of one:  
Fig soufflé  
mission fig cream

Apple Galette  
caramel sauce

Manjari chocolate cheese cake  
raspberry coulis, milk crisp

All dishes available à la carte

**SAMPLE MENU**