

# Three Course Prix Fixe Menu

Choice of Appetizer, Entrée and Dessert

\$32.95

(plus tax and gratuity)

Sommelier Wine Pairings Available for Each Dish (at an additional charge)

## Appetizer

(select one)

**Shrimp and Corn Chowder** Smoked Bacon, Baby Shrimp, Sweet Corn  
*Trullo Riesling 2013, Rheinhessen, Germany \$9*

**Kale Salad** Strawberry, Shaved Red Onion, California Golden Raisins,  
Goat Cheese, Toasted Pine Nuts, Sherry-Shallot Vinaigrette  
*New Harbor Sauvignon Blanc 2014, New Zealand \$11*

**Shredded Iceberg Salad** Gorgonzola, Red Onion, Smoked Bacon, Plum Tomato, Red Wine Vinaigrette  
*Lessing's "Local White" by Paumanok Vineyards Sauvignon Blanc 2014, Aquebogue, New York \$11*

**Steamed PEI Mussels** Pancetta, Shallots, Sweet Anisette Cream  
*Barone Fini Pinot Grigio, 2014, Alto Adige, Italy \$10*

**Wild Mushroom Arancini** White Truffle Cream, Pecorino Romano  
*Sonoma Cutrer 2013, Russian River, California \$13*

## Entrée

(select one)

**Root Beer Braised Short Rib of Beef** White Chocolate-Parsnip Purée, Vegetable Medley,  
Star Anise-Cabernet Reduction  
*William Hill Cabernet Sauvignon 2013, Central Coast, California \$11*

**Cedar Roasted Scottish Salmon** Quinoa, Spanish Chorizo, Toasted Almonds, Romanesco, Lemon Nagé  
*Sonoma Cutrer 2013, Russian River, California \$13*

**Pan Seared Garlic Shrimp** Spring-Pea-Parmesan Risotto, Citrus Beurre Blanc  
*Trullo Riesling 2013, Rheinhessen, Germany \$9*

**Herb Roasted Chicken Breast** Fingerling Potatoes, Kalamata Olives, Cipollini Onions,  
Preserved Lemon, Cremini Mushrooms, Moroccan Spices  
*Mandolin Merlot 2013, Central Coast, California \$11*

**Pappardelle Bolognese** Classic Ragu of Beef, Veal & Pork, Sheep's Milk Ricotta, Fresh Basil  
*Lyric by Etude Pinot Noir 2013, Santa Barbara, California \$12*

## Dessert

(select one)

**Tahitian Vanilla Crème Brûlée** Cool Vanilla Custard, Sugar Cookies

**Chocolate Truffle Marquise** 24 Karat Gold and Raspberry Coulis

**Raspberry Sorbet**

**Salted Caramel Gelato**



\*Sample menu, subject to change

*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.*