

PRIX FIXE DINNER \$59⁵⁰ / PERSON

1st COURSE

(choose one)

Sonoma Grains Salad

mixed greens | ancient grains | candied pecans | craisins | bell peppers | tomatoes | feta | Dijon balsamic dressing

Short Rib Flatbread

goat cheese | mushrooms | caramelized onions | balsamic

Garden Vegetable Soup GF/V mixed vegetables | ciabatta toast

The Original Meatball tomato baste | herb ricotta | basil

Thai Chicken Lettuce Summer Roll GF

rice paper wrap | carrots | peanuts | sweet chili sauce

2nd COURSE

(choose one)

Herb Crusted Breast of Capon GF/V
Mushroom & rice stuffing | mixed vegetables | lemon cream

Greek Grilled Salmon GF

tomatoes | capers | kalamata olives | lemon rice | vegetables | tzatziki drizzle (\$6 supplement)

Fresh Grilled Fish of the Day GF

roasted red bliss potatoes | vegetable bundle (\$6 supplement)

Lamb Shank GF

mascarpone polenta | root vegetable bourbon glace (\$6 supplement)

Grilled Steak Sandwich

buttered brioche bun | tobacco onions | provolone | A-1 aioli | cowboy jam | crinkle cut fries

Ratatouille Tower GF/V

quinoa | carrot ginger puree | chickpeas

Pear & Truffle Fiocchi

parmesan cream sauce | summer sweet peas | grilled shrimp

3rd COURSE

(choose one)

Toasted Marshmallow Donut

mocha mousse | whipped cream

Bistro Style Baked Alaska

whipped meringue | raspberry sorbet | chocolate ganache

Martis NEW RIVER BISTRO

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An automatic gratuity of 20% will be added to parties of 6 or more Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

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