



PRIX FIXE DINNER \$59⁵⁰ / PERSON

1st COURSE

(choose one)

Sonoma Grains Salad

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

Short Rib Flatbread

goat cheese | mushrooms | caramelized onions | balsamic

Summer Corn Chowder ^{GF}

corn | roasted pepper | cornbread crouton | cilantro

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}

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 glaze

Barrel Cut Filet Mignon

*whipped potatoes | heirloom vegetables | red wine demi glaze
(\$6 supplement)*

Ratatouille Tower ^{GF/V}

quinoa | carrot ginger puree | chickpeas

Pear & Truffle Focchi

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

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