



Weekly Prix Fixe Dinner

\$62 per person plus applicable taxes and gratuity

STARTER

Kale Salad

black garlic dressing, shaved carrots, crisp prosciutto, focaccia crisp, parmesan
Suggested wine pairing: Burrowing Owl Estate Winery Chardonnay

MAIN COURSE

Seared Albacore Tuna

rare seared albacore tuna, lemon, ginger, mascarpone barley risotto, glazed Brussel sprouts, toasted sesame
Suggested Wine Pairing: Burrowing Owl Estate Winery Rosé

DESSERT

Peach Cobbler

buttermilk rosemary crumble, vanilla ice cream
Suggested Wine Pairing: Wild Goose Late Harvest Gewürztraminer

FEATURE COCKTAIL

Boulevardier

Lot 40 rye, Campari, sweet vermouth
\$16

Please notify your server of any allergies or dietary restrictions.