



# August Three Course Prix Fixe

69 Per Person  
with wine flight add 30

## Starter (choose one)

**French Onion or  
Soup of the Day**

**Heirloom Tomato Salad**  
fresh mozzarella  
balsamic syrup, basil oil

**Prosciutto Wrapped Figs**  
point Reyes blue cheese  
pistachios, orange-honey glaze

## Forbes Mill Trio (all three)

**Piedmontese New York**  
marble potatoes  
cabernet demi

**Alaskan Halibut**  
pesto mashed potatoes  
mediterranean salsa

**Pork Tenderloin**  
sweet corn polenta  
apricot mustard glaze

## Suggested Wine Flight

**2015 Elio Sandri  
Nebbiolo**  
Langhe, Piedmont

**2015 Hartwell Estate  
Sauvignon Blanc**  
Carneros - Napa Valley

**2016 Roadhouse  
"White Label"  
Pinot Noir**  
Russian River Valley

## Dessert

**Summer Berries Charlotte**  
mascarpone cream

Executive Chef - Brian Weselby

General Manager - Bryant Purcell  
Wine Director - Alex Seronick