



# July Three Course Prix Fixe

69 Per Person  
with wine flight add 30

## First Course (choose one)

**French Onion or  
Soup of the Day**

**Sweet Chili Prawns**  
*green papaya - mango slaw  
honey - sambal oelek glaze*

**Prosciutto & Melon**  
*heirloom melon, micro mint  
shaved manchego*

## Forbes Mill Trio (all three)

**Prime Filet Mignon**  
*Certified Angus Beef  
cognac peppercorn sauce*

**Wild King Salmon**  
*summer squash, white corn medley  
beurre rouge*

**Wagyu Eye of Ribeye**  
*snake river farms  
cabernet demi*

## Suggested Wine Flight

**2014 Trefethen  
Merlot**  
*Oak Knoll - Napa*

**2016 Tyler  
Pinot Noir**  
*Santa Barbara County*

**NV11 Cain Cuvée  
Cabernet Blend**  
*Napa Valley*

## Dessert

**Peach Melba**  
*vanilla bean gelato, raspberry coulis  
toasted almonds*

*Executive Chef - Brian Weselby*

*General Manager - Bryant Purcell  
Wine Director - Alex Seronick*