



# November Three Course Prix Fixe

69 Per Person  
with wine flight add 30

## Starter (choose one)

**French Onion or  
Soup of the Day**

**Maple Leaf Duck Confit**  
fresh lentils  
huckleberry – port essence

**Apple & Walnut Salad**  
little gem lettuce, manchego cheese  
buttermilk dressing

## Forbes Mill Trio (all three)

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

**Blackened Swordfish**  
coconut rice  
pineapple relish

**Boneless Shortribs**  
soy - ginger glaze  
yukon mashed potatoes

## Suggested Wine Flight

**2014 Buoncristiani**  
"O.P.C."  
**Cabernet Blend**  
Napa Valley

**2016 Dr. Loosen**  
"Blue Slate"  
**Riesling**  
Mosel, Germany

**2015 Klinker Brick**  
"Old Ghost"  
**Zinfandel**  
Lodi

## Dessert

**Pumpkin Cheesecake**  
pepita tuile, crème anglaise

Executive Chef - Brian Weselby

General Manager - Bryant Purcell  
Wine Director - Alex Seronick