



October Three Course Prix Fixe

69 Per Person
with wine flight add 30

Starter (choose one)

**French Onion or
Soup of the Day**

Wild Mushroom Vol-Au-Vent
*puff pastry shell
brandy herb cream*

Fuyu Persimmon Salad
*spinach, hazelnuts, parsnip crisps
cranberry vinaigrette*

Forbes Mill Trio (all three)

Filet Mignon
*Certified Angus Beef
cognac peppercorn sauce*

Bacon Wrapped Scallop
*butternut squash
apple cider reduction*

Boneless Shortribs
*soy - ginger glaze
yukon mashed potatoes*

Suggested Wine Flight

**2015 Trefethen
Merlot**
Oak Knoll - Napa

**2015 Vine Cliff
Chardonnay**
Los Carneros

**2015 Finca Don Carlos
Gran Reserva Malbec**
Valle de Uco, Mendoza, Argentina

Dessert

Pumpkin Cheesecake
pepita tuile, crème anglaise

Executive Chef - Brian Weselby

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