

September 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

Smoked Sturgeon
potato pancake, micro arugula
caviar beurre blanc

Forbes Mill Trio (all three)

Prime Filet Mignon
Certified Angus Beef
cognac peppercorn sauce

Blackened Mahi Mahi
purple rice, mango salsa

Boneless Shortribs
soy - ginger glaze
horseradish mashed potatoes

Suggested Wine Flight

2015 Orin Swift
"Palermo"
Cabernet Sauvignon
Napa Valley

2016 Pride Mountain
Chardonnay
Napa Valley

2015 Klinker Brick
"Old Ghost"
Zinfandel
Lodi

Dessert

Summer Fruit Vacherin
baked meringue shell, passionfruit mousse
riesling infused berries