



Choice of Three Appetizers

Please choose from our appetizer list

First Course

Organic Beet Salad

Mixed Greens, Persimmons, Orange Segments, Pumpkin Seeds, Feta Cheese & Pomegranate Vin.

Or

Porcini Mushroom Soup

Entrée

Grilled Filet Mignon

Topped with Porcini Butter, Garlic-Potato Gratin, Asparagus, Braised Onions & Bordelaise

Or

Wild King Salmon

Basil Mashed Potatoes, Grilled Asparagus, Chef's Mixed Mushrooms & Red Verju Butter Sauce

Or

Lamb Shank

Roasted Root Vegetables, Garlic Potato Ragout & Mint Remoulade

Dessert

Tiramisu

Cognac, Market Blended Espresso

This menu is prone to seasonal changes

\$120 per person plus tax and 20% service charge on top of the final bill. Drinks are not included.