

# 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.

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