



## Prix-Fixe Menu

\$39 Per Person  
(plus tax and gratuity)

### **Wine Pairing Available for \$15**

Terlato Pinot Grigio, Russian River Valley, 2007  
Clos Du Bois Merlot, North Coast, 2006

### **Starters**

#### **Garden Greens Salad**

Baby Greens, Artichoke, Sun-Dried Tomatoes, Fennel & Radish  
Black Currant Balsamic Vinaigrette

or

#### **Wild Mushroom Soup**

### **Entrée**

#### **Pan Roasted Scottish Salmon**

Organic Farro Pilaf, Heirloom Tomatoes & Lemon Verbana

or

#### **Organic Free-Range Grilled Chicken Breast**

On Fettucine with a Parmesan Cream Sauce

or

#### **Beef Filet Tournedo (6 oz)**

#### **Natural Certified Angus Beef**

Organic Mushrooms & Caramelized Onion Ragout

### **Dessert**

#### **Crème Brulee**

Tahitian Vanilla Bean Custard, Shortbread Biscuit & Caramelized Banana

or

#### **Cheesecake**

Graham Cracker Crust

or

#### **Flourless Chocolate Cake**

Valrhona Dark Chocolate, Vanilla Sauce & Whipped Cream

Available Sunday – Thursday

5:00 PM – 11:00 PM