



Prix Fixe Menu \$50

STARTER SELECTIONS

French Onion

Arugula Salad

Sunflower seeds, radish, goat cheese, lemon vinaigrette

ENTRÉE SELECTIONS

Mahi-Mahi

Oven-roasted, ginger-glazed, wild rice, broccolini

Herb-Roasted Pork Tenderloin

*Pan-roasted pork tenderloin, herb-seasoned, cider-mustard jus,
farro & rice blend, broccolini*

Chicken Milanese

Breaded chicken cutlet, topped with red onion, Fontina cheese, tossed with arugula

Mushroom Bolognese

*A twist on a classic recipe, wild mushrooms simmered in a rich tomato
& aromatic sauce, served over Garganelli pasta*

DESSERT SELECTIONS

Chocolate Crème Brûlée

New York Style Cheesecake



Appetizer Add-On

Charcuterie & Cheese

*Daily selection of cheeses, sliced, dry-cured meats,
crostini, fruit & olives*

\$15

Flat Bread

Traditional – house-made red sauce, mozzarella & pepperoni

\$12

Roasted Brussels

*Maple-glazed, apple-smoked bacon, candied pecans,
pan-roasted Brussels*

\$12

Pacific Crab Cakes

*Pan-seared lump crab cakes, ginger-pickled carrots,
trio of Asian sauces*

\$16

Warm Medley of Olives & Burrata

Warm olives with burrata cheese & grilled baguette bread

\$9