



# PRICE FIXE MENU:

\$42- PER PERSON

## APPETIZER:

Choice of:

### **Chicken Tortilla Soup**

*w/ queso fresco, crispy tortilla strips and lime crema*

### **Stout Salad**

*arugula, crumbled goat cheese, dried cherries, toasted sunflower seeds & white balsamic vinaigrette*

### **Crab & Rock Shrimp Cake**

*w/ southern slaw and grain mustard tartar*

### **Manchego Toast**

*w/ fig jam & crushed Marcona almonds*

## ENTREE:

Choice of:

### **Sweet Chili Thai Glazed Salmon**

*over shitake jasmine rice with baby bok choy*

### **Bell & Evans Garlic & Sage Roasted Chicken**

*w/ sweet potato chive mash, broccolini & maple cherry jus*

### **Port Wine Braised Short Ribs**

*w/ sautéed spinach, horseradish mashed potatoes & crispy shallots*

### **Garganelli**

*w/ leeks, grape tomatoes, cremini mushrooms, arugula & boursin -VEGETARIAN-*

### **Dijon & Rosemary Rack of Lamb**

*w/ roasted fingerling potatoes, asparagus & mint chimichurri \* add \$5- per person*

### **Pan Seared Halibut**

*w/ edamame, straw mushrooms & a ginger - lemon grass sauce \* add 9- per person*

## DESSERT:

Choice of:

### **Crème Brulée**

**Chocolate Bundt Cake** *w/ vanilla bean ice cream*

**Fresh Fruit Tart** *w/ fresh whipped cream*