



DINNER

\$50 per person

excluding tax, gratuity & surcharge Closed Sunday Dinner & Mondays

COCKTAIL choice of:

glass of wine vina borgia garnacha or glass i lohr riesling prado margarita real de valle tequila, lime, agave **prado sangria** red wine, fruit liqueurs, fresh fruit **sparkling lemonades** strawberry, pink guava, raspberry, or passionfruit

STARTERS choice of:

chef's soup please ask server v

baby beet salad red and gold baby beets, shaved fennel, frisee, sonoma goat cheese, truffle vinaigrette gf, v

farmer's mix salad mixed berries, point reves toma cheese, toasted almond, banyuls vinaigrette gf, v

ENTRÉES choice of:

pan seared verlasso salmon sesame rice, baby bok choy, miso beurre blanc of

red wine short ribs kale, roasted garlic, shallot, mashed potatoes, bordelaise, gremolata marrow butter gf

mushroom risotto white truffle mascarpone, baby arugula, red onion, parmesan reggiano gf, v

UPGRADE YOUR ENTRÉE +\$10 choice of:

"chefs cut" steak broccolini, bagna cauda, tallow crispy layered potato, bordelaise gf

mustard crusted pork chop parsnip mash potatoes, pickled red onion, watercress, mustard sauce

pan roasted sea bass corn, pancetta, asparagus, spinach, shaved fennel, preserved lemon white truffle corn puree gf

gf = gluten free v = vegetarian

This discounted menu cannot be combined with any other coupon or discount.

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