



#### DINNER \$60 per person

**\$60** per person excluding tax, gratuity & supplemental fee

#### SUBSTITUTE YOUR STARTER FOR A COCKTAIL

chi chi vodka of the day, passion fruit, pineapple, coconut, limepear 'adise st. george pear, cardamom ponche, prosecco, honey, lemon

### BEGINNINGS choice of:

**333 greens** spinach, arugula, goat cheese, roasted apple, cucumber, grape tomatoes, meyer lemon vinaigrette gf

**fall minestrone** butternut squash, black kale, white beans, herbed pistou v, gf **333 meatballs** chives, demi-glace, bacon, blue cheese fondue, crostini **black mussels** leeks, white wine, shallots, herbed garlic butter, bread crumbs gf\*

# ENTRÉES choice of:

**pan seared mary's chicken breast** charred broccolini, charred lemon, herbed potatoes, chicken jus gf

**wild mushroom & asparagus risotto** parmesan crisp, shaved asparagus herb salad gf

# UPGRADE YOUR ENTRÉE

+\$15 choice of:

northern halibut heriloom tomatoes, fennel, black mussels, saffron, pernod gf6oz filet mignon duck fat potatoes, wild mushroom demi-glace gf

## SWEET ENDINGS choice of:

salted caramel apple tart cinnamon ice cream, dulce de leche
chocolate banana bread pudding brioche, pecan prailine, crème anglaise
meyer lemon cheesecake blueberry compote, lemon curd, mint
sorbet housemade sorbet gf

gf = gluten free v = vegetarian gf\*,  $v^* = can$  be prepared gluten free or vegetarian upon request This discounted menu cannot be combined with any other coupon or discount.

A 5% supplemental fee will be added to all Guest checks to help offset rising costs. You may request to have this removed should you choose.