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## PRIX FIXE MENU

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four course tasting menu 35

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5:30-6:30

**mushroom bisque**

wild mushrooms | trumpet dust | truffle cream

or

**chef's seasonal soup**

**house salad**

mix green | carrots | red onion | grape tomatoes | radish | sherry shallot dressing

or

**kale salad**

quinoa | brussel sprouts | corn | apple | pecans | tart cherries | bacon |  
apple cider vinaigrette

**your choice of any entrée on our dinner menu**

**filet mignon, sea bass or tomahawk chop add 10**

**rib eye add 15**

**dessert**

**burnt orange-cardamom crème brulee**

\* KINDLY NOTE THAT A 20 % GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE  
PROMOTIONAL GIFT CERTIFICATES ARE NOT ACCEPTED WITH THIS MENU