



Prix Fixe Menu

\$30 per person

Dinner includes your choice of:

Raymond Amberhill Chardonnay, California

Red Diamond Merlot, Washington

Jekel Cabernet Sauvignon, Arroyo Seco, Monterey

First course

(choose one)

Wood Grilled Artichoke
with lemon garlic aioli

Ahi Poke
with sesame ginger dressing and crispy wontons

Fork and Knife Salad
wedge of Iceberg with blue cheese dressing, blue cheese,
candied walnuts, red onion and fresh tomato

Entrée course

(choose one)

Pan Roasted South Pacific Whitefish
served on a Sonoma Goat Cheesecake with sautéed
mushrooms and cherry tomatoes in a citrus shrimp glaze

Prime Sirloin Steak
herb crusted and roasted, served with Gruyere Scalloped
Potatoes and sautéed Brussels Sprouts

Lasagna Bolognese
East coast style with layers of fresh pasta, meat sauce, smoked mozzarella, parmesan
cheese and Bechamel Sauce

Dessert course

(choose one)

Tahitian Vanilla Bean Crème Brulee
with a caramelized sugar crust, fresh raspberries and
a chocolate hazelnut Gaufrette

Chocolate Hazelnut Torte
flourless chocolate torte with fresh raspberries
and hazelnut crumble