

Reserve Menu

course one | choice of

Mushroom Rillettes | *river valley ranch* | goat cheese fondue \$10

Cold Smoked Salmon | *scottish, farm raised* | bagel crisps, capers, pickled onions \$9

Sea Scallop Ceviche | *viking village* | coconut milk, ginger, serrano, citrus, mint \$11

Beer Steamed Mussels | *prince edward island* | pork belly, chayote, guajillo \$11

course two | choice of

Organic Salmon | *scottish, farm raised* | charred parsnips & fennel, piquillo romesco \$22

Hamachi | *california, line caught* | chili-miso glaze, bok choy, jicama, tamari mustard \$23

Bass | *texas, farm raised* | lobster mashed potatoes, orange butter sauce \$27

Skirt Steak | *natural raised* | rapini, house steak sauce, caramelized onions \$24

course three | choice of

Chocolate Five Ways | brownie, ganache, flan, crema, sorbet \$8

Klug Farms Blueberry Shortcake | lemon curd, vanilla ice cream \$8

Coffee & Donuts | warm cinnamon churros, coffee ice cream, chocolate shooter \$8

wine | choice of

Albariño, Do Ferreira, Rias Baixas, Spain | 2010 \$18

Chardonnay, Domaine Langoureaux, 1er Cru, Saint-Aubin, Burgundy, France | 2009 \$21

Pinot Noir, Adelsheim, Willamette Valley, OR | 2010 \$19

Malbec, Bodegas Colome, Calchaqui Valley, Argentina | 2010 \$22