

Prix Fixe Menu

Amuse Bouche

First Course

Prosciutto & Melon - Organic greens, raisin, dusted with
candied walnuts, honey vinaigrette dressing

Crab Bisque - Dungeness crab meat, roasted tomato fish stock,
hint of sherry, in reduced cream

Starters

Imported Cheese & House Made Black Truffle Crackers

Baked Oysters - 4 fresh pacific oysters, spinach, roasted garlic

Roasted Red Pepper Hummus - Served with house crackers &
flatbread

Entrées

Broiled Lamb Rack - Shallot mushroom gravy, over yukon gold
hash

Fillet Medallions - Crusted with balinese peppers, topped with
white truffle, gorgonzola cream reduction

Chicken Nachatta - Seared chicken breast, dried cranberries,
caramelized onions, mushrooms in a marsala wine cream
reduction

Duck Confit - slow roasted hind quarter duck, served over sweet
corn, & roasted red potato curry hash

Fresh Basil & Potato Gnocchi - Cherry tomatoes, garlic,
sun-dried tomato in a brown butter herb sauce

Desserts

Chocolate Lava Cake - Crowned with molten cherries chocolate jubilee

Lemon Crème Brûlée with coconut milkshake

Tiramisu - Sponge cake soaked in espresso, kahlua, myers rum, crème de cacao, layered with marscapone whipped cream

Bread Pudding with whole vanilla bean ice cream

Donut Holes with doppio espresso cream