

PRIX FIXE MENU

COURSE ONE

ROAST BUTTERNUT SQUASH SOUP

Wild Mushrooms, White Truffle Oil

HEARTS OF ROMAINE SALAD

Caesar Dressing, Ficelle Croutons

COURSE TWO

FUSILLI PASTA

Sausage Bolognese, Tomato, Basil, Garlic

MUSSELS FRA DIAVOLO

Grilled Garlic Bread

CALIFORNIA OR SPICY TUNA MAKI ROLL

Pickled Ginger, Soy, Wasabi

CRISPY CALAMARI

Cornmeal Crusted, Thai Chili & Tomato-Caper Sauce

COURSE THREE

ROASTED HALF CHICKEN

Garlic Mashed Potatoes, Spinach, Chicken Jus

GRILLED FLATIRON STEAK

Roasted Potatoes, Broccoli Rabe, Barolo Wine Sauce

PAN-SEARED ATLANTIC SALMON

Roast Potatoes, Grilled Broccolini, Citrus Reduction

SPAGHETTINI PASTA

Baby Clams, Extra Virgin Olive Oil, Garlic, Parsley

DESSERT

WARM BERRY CRISP

Strawberries and Vanilla Ice Cream

PANNA COTTA

Chocolate Fudge Sauce, Berries

HOUSEMADE SORBET OR ICE CREAM

\$32 per Person
Served Tuesday – Thursday

INTRODUCING



**VEGETABLES AND HERBS
GROWN ON OUR OWN
FARM**

JOIN US

Sunday Jazz Brunch

11AM – 3PM



Summer Prix Fixe Menu

Tuesday through Thursday

Four-Course Dinner

\$32 per person

SUNSET TASTINGS



Wine Wednesdays

Sampling of Five Distinct Wines

\$20 per person



Cocktail Thursdays

Sampling of Five Unique Drinks

Using the Same Liquor

\$20 per person



Wine & Cocktail Tastings are
Accompanied with
Complimentary Hors D'oeuvres