Three-Course Prix Fixe Dinner Menu

First Course

Heirloom Tomato and Burrata with Simply Dressed Greens, Extra-Virgin Olive Oil, and Balsamic Gastrique

Wine Pairing: Patz and Hall Chardonnay

Entrée

Alaskan Halibut
Served with Market Beets, Sweet Orange, Late Summer Greens and Cucumber Emulsion

or

Chianti-Braised Beef Short Ribs
Served with Whipped Potatoes, Globe Carrots, Spinach, and Sherry-Glazed Petit Pearl Onions

or

Herbed Ricotta, Wild Mushroom, and Spinach Cannelloni
Served with Parmesan and Pesto

Wine Pairing: Saint-Supery Sauvignon Blanc

or

Joel Gott Cabernet

Dessert

Gourmet Cookies and Coffee

$55 per person
$70 with wine pairing