



dinner

starter: choice of

Young Romaine Salad Lemon caper dressing, shaved Parmesan, sourdough crouton La Marca Prosecco \$9 or

Roasted Tomato and Basil Soup Fresh herbs, Gorgonzola cheese and garlic crostini Chateau St. Jean Fume Blanc, Sonoma County, 2009 \$10 or

> Crab Cake Celery salad and remoulade sauce Meliora Chardonnay, Santa Rita Hills, CA 2011, \$12

entree: choice of

Pan-Sauteed Maine Diver Scallops Confit fingerling potatoes, hazelnut brown butter and mache salad Schafer-Frohlich Medium Dry Nahe Riesling, 2010 \$10 or

Roasted Jidori Chicken Garden ragout of sweet white corn, petite green peas, pearl onions baby red potatoes, carrots and roasted chicken jus Chateau Monbousquet White, Bordeaux, 2004 \$12

supplemental dish

Duo of Prime New York steak and lobster tail \$19 Stuffed tortellini, sauce Bordelaise and horseradish potato puree

choice of

Glass of House Wine or Draft Beer or Molten Chocolate Cake or Dulce Leche Crème Brulee

\$39/PERSON | NOT INCLUDING TAX AND GRATUITY