

Menu À Prix Fixe Dinner

For parties of six or less. Available Tues - Fri 4 - 5:15/8:15 - 9:00, Sat 4 - 5:15/8:15 - 9:30, Sunday 4 - 5:15

2 Course—\$34 3 Course—\$40

Not valid with any other discounts, coupons or promotions.

Please choose one entrée item and any one or two non-entrée items.

Appetizers

Fall Turnover / Feuilleté d'Automne

Butternut Squash and goat cheese mille feuille with a spiced cranberry aioli, toasted pecans and candied pumpkin seeds (*Santa Cristina Chianti Superiore*)

Saucisson Sec

Crispy cured sausage with giant beans, chiffonade of Swiss chard and a roasted tomato sauce (*El Circulo Rioja*)

Soup

Soup of the Day / Soupe du Moment

Announced daily

Salads

*Stacked Caesar / Tour de Salade César

With free-range hard boiled egg, marinated tomatoes, white anchovies and a crouton (*Brancott Sauvignon Blanc*)

Fall Salad / Salade Automnale

Apples, dried currants, spiced walnuts and scallions tossed with a sage blossom dressing over garden greens (*Bouchard Chardonnay*)

Plats Principaux

Pasta e Fagioli / Pâtes aux haricots Blancs

Farfallini pasta with cannellini beans, fennel, onion, garlic, Swiss chard and a roasted tomato sauce (*Santa Cristina Chianti Superiore*)

Creole Chicken & Shrimp / Poulet et Crevettes à la Créole

Boneless Cajun chicken leg & thigh and jumbo shrimp over cheesy grits, sautéed Fall vegetables and a creole sauce (*D'Arenberg 'Stump Jump' Shiraz*)

Pork Osso Bucco Ragout / Porc Braisé

Braised pork osso bucco with roasted fennel, carrots, turnips, potatoes and onions in an herbed trotter sauce (*Windy Bay Pinot Noir*)

Seared Scallops / Pétoncles Poêlés

Served with braised fennel, orange supremes, olives, orange fennel cured lonza, orzo, wilted greens, black and white balsamic pearls and finished with a *Blood Orange Oil drizzle (*Chateau St. Michelle Chardonnay*)

Dessert

Any of our Special Selections from our House-Made Dessert Tray

The Wine Tastings, suggested with each dish, are \$6 each for a 3 Ounce pour. Full glasses are also available.

*item is from  *The gift of artisan oils, vinegars & other enrichments*

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.