

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

Summer Squash Rolls / Roulades de Courgettes Jaunes

Squash and zucchini rolls filled with goat cheese and roasted pepper pesto finished with a *Tuscan Herb Oil aioli and a fried squash blossom (Santa Cristina Chianti Superiore)

*Skirt Steak Mole / Molé de Bavette

Seared and sliced thin with a mole sauce, quinoa salad and cactus pear sauce (El Círculo 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)

Summer Salad / Salade Estivale

Garden vegetables and greens with a house made herbed cheddar stuffed tomato and a green onion mignonette dressing (Bouchard Chardonnay)

Plats Principaux

Summer Vegetable Quinoa / Quinoa aux Légumes d'Été

Garlic hummus quinoa cake with roasted garden vegetables, fried paneer and a *Tandoori Oil drizzle (Brancott Sauvignon Blanc)

Braised Brisket / Poitrine de Boeuf Braisée

Braised brisket with white cheddar grits, roasted tomatoes, grilled asparagus and a roasted onion and garlic soubise (Columbia Crest H3 Cabernet Sauvignon)

Grilled Lamb Chop / Côtelette d'Agneau Grillée

Grilled large eye lamb chop with a fava bean and tomato farrow risotto, creamed scallions and fennel and a sundried tomato lamb demi glace (El Círculo Rioja)

Creole "St. Jacques" / Pétoncles à la Créole

Scallop, shrimp and crawfish tail meat topped with smoked cheddar and a tasso cream sauce, served in a scallop shell over chive whipped potatoes with okra and bell peppers (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.