

# Menu À Prix Fixe Dinner

For parties of six or less.

Available Tues - Fri with Happy Hour half priced Cocktails!

2 Courses for \$34

Not valid with any other discounts, coupons or promotions.

Please choose one entrée item and one starter item.

## Starters

**French Onion Soup / Soupe à L'Oignon Gratinée**

With a touch of white wine (Chateau St. Michelle Chardonnay)

**Soup of the Day / Soupe du Moment**

Announced daily

**Spanish Tart / Tarte Salée à l'Espagnole**

Spanish cured bacon, leek, and Manchego tart with a roasted pepper and smoked paprika coulis  
(El Círculo Rioja)

**Mesclun Greens with Vegetable Garniture / Mesclun Avec sa Garniture de Légumes**

Raspberry honey vinaigrette (Tangley Oaks Merlot)

**Stacked Caesar / Tour de Salade César**

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

**Wild Mushroom Macaroni & Cheese / Gratin de Pâtes aux Champignons Sauvages**

Prairie Breeze white cheddar and Farfallini macaroni & cheese with smoked wild mushrooms, peas, roasted pearl onions, and an herbed crumb topping (Pala Vermentino di Sardegna "i Fiori")

**Fall Salad / Salade Automnale**

Pumpkin croquettes, candied chanterelles, roasted cipollini onions, garden greens,  
& a white balsamic vinaigrette (Cycles 'Gladiator' Pinot Noir)

## Plats Principaux

**Vegetable Moussaka / Moussaka aux Légumes**

Roasted fingerling eggplant moussaka with Bulgarian feta and kasseri cheeses, tomato and onion sauce with mint, basil, & parsley with chickpeas, roasted fennel & onions (Santa Cristina Chianti Superiore)

**Copper Penny Farms' Veal Sausage / Saucisse de Veau Copper Penny**

House-made roasted tomato ravioli and veal sausage with a veal Bolognese sauce, wilted spinach & Grana Padano cheese (Zardini Valpolicella Ripasso)

**Mediterranean Cod / Cabillaud aux Saveurs Méditerranéennes**

Fennel pollen crusted cod with a preserved lemon and green olive sauce, farfoucha cous cous & grilled artichokes (Bouchard Chardonnay)

**Surf & Turf / Assiette Terre et Mer**

Bistro filet with shrimp and a brandy shallot chanterelle cream sauce, garlic potato croquette & a Fall vegetable mélange (El Círculo Rioja)

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

\*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.