

Menu À Prix Fixe Dinner

For parties of six or less.

Available Tues - Fri 4 - 5:15/8:15 - 9:00 with Happy Hour half priced Cocktails!
Saturday 4 - 5:15/8:15 - 9:30 Sunday 4 - 5:15

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

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)

House Cured Gravlax

Gravlax, house made black bread, sorrel chiffonade crème fraiche chives & caviar (Bouchard Chardonnay)

Vegetable Gratin

Carrots, turnips, peas, potatoes, broccoli & cauliflower topped melted
Raclette & pea tendrils (Bouchard Chardonnay)

Pickled Vegetable Salad

Pickled beets, carrots & radishes with sorrel, arugula & dandelion greens
with Brie & fried shallots (Bouchard Chardonnay)

Skirt Steak Salad

Garden spinach with seared skirt steak, mushrooms, spring onions & a blue cheese dressing (Tangley Oaks Merlot)

Plats Principaux

Vegetable Ravioli

Mint and sweet pea raviolis with a garlic cream sauce, baby carrots & onions, sugar
snap peas & pea tendrils (Bouchard Chardonnay)

Veal Saltimbocca

Seared veal stuffed with prosciutto, sage, & Provolone with pappardelle,
asparagus, Marsala sauce & Pecorino Romano (Santa Christina Chianti Superiore)

Braised Lamb Shank

Tamarind braised lamb & basmati rice tossed with sultanas & toasted almonds,
roasted cauliflower & a spinach garlic curry (Santa Christina Chianti Superiore)

Sausage Sampler

House made sausages with whole grain rice, wilted greens, wild mushrooms,
blueberry onion jam & a porcini sauce (Columbia Crest "H3" Cabernet Sauvignon)

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.