



RESTAURANT WEEK DINNER \$40pp

a portion of sales go to CHOP

FIRST COURSE *select one of the following*

- SEASONAL CUP OF SOUP
- FIELD GREENS
- ROMAINE CAESAR
- SPINACH AND STRAWBERRY SALAD

SECOND COURSE *select one of the following*

- CEDAR PLANK-ROASTED SALMON
- 6OZ WOOD-GRILLED FILET MIGNON | 8OZ +\$5
- CARAMELIZED GRILLED SEA SCALLOPS

SIDE TO SHARE *choice of one per couple*

- TRUFFLED RISOTTO
- SWEET POTATO SKILLET
- MAC N' CHEESE

THIRD COURSE

- MINI INDULGENCE DESSERT

WINES

enhance your experience with these wine that pair perfectly with our menu

SPARKLING

RIONDO, PROSECCO, VENETO, ITALY NV	9	45
JANSZ, BRUT ROSÉ, TASMANIA, AUSTRALIA NV	12	60

WHITE

LA CREMA, CHARDONNAY, MONTEREY, CA '22	13	19	52
SPY VALLEY, SAUVIGNON BLANC, NZ '22	15	23	60

RED

BENTON-LANE, PINOT NOIR, OR '22	13.5	20	54
LAKE SONOMA, CABERNET SAUVIGNON, CA '21	16	24	64