



Restaurant Week 2025 – February 23rd – March 1st

\$45 Per Person++ \$35 Optional Wine Pairing++

V – Vegetarian gf – Gluten Free df – Dairy Free

1st Course – Choose 1

Portobello Mousse – v, gf optional

Velvety mushroom mousse crafted from roasted portobellos folded with rich cream and aromatic herbs, accompanied by delicate wafers

Chateau de Montmirail 'Beauchamp' Gigondas, France

Lobster Deviled Eggs – gf

Creamy deviled eggs filled with langostino lobster, Dijon mustard, and fresh chives, dusted with smoked paprika.

Terra d'Oro Chenin Blanc, California

Sicilian Veggie Arancini – v

Golden-fried risotto spheres stuffed with sun-dried tomatoes and aged pecorino, served alongside our scratch-made marinara sauce

Jordan Winery Chardonnay, Russian River Valley

2nd Course– Choose 1

Chilled Langostino Lobster Salad – gf, df

Sweet, tender langostino tossed with crisp celery and delicate onions in a bright citrus-kissed mayo dressing

Arca Nova Vinho Verde, Portugal

Strawberry Fields Salad– v

Strawberries, goat cheese, candied walnuts, artisanal greens, strawberry basil balsamic dressing

Belle Glos 'Oeil de Perdrix' Pinot Noir Rosé, California

Rustic Minestrone Soup – v, gf & df optional

A hearty Italian classic brimming with garden-fresh vegetables and tender beans in a rich tomato-herb broth.

Served with garlic toast

La Vite Lucente, Italy

3rd Course – Choose 1

Beef Cheeks – gf & df optional

Wine-braised beef cheeks over seasoned couscous and spinach, topped with crispy onions

Stags' Leap Merlot, Napa Valley

Seafood Bowl – gf

Fresh Scottish and oak-smoked salmon with shrimp and PEI mussels, served with chopped potatoes, carrots, and leeks in a fragrant house-made fish stock infused with fennel & cream

Zenato Ripassa, Italy

Gnudi alla Pesto – v

Delicate ricotta dumplings dressed in freshly prepared basil pesto, finished with aged Parmigiano-Reggiano

Sauvion Sancerre, Loire Valley France