



March Prix Fixe Menu

PREMIER COURSE

- Choose one of the following:

BAJA PRAWN COCKTAIL

Four Mexican white shrimp served with our house made cocktail sauce

ICEBERG WEDGE SALAD

Iceberg lettuce with blue cheese dressing, apple wood smoked bacon, pickled red onions, tomato, rosemary-focaccia croutons and fines herbs

LOBSTER BISQUE WITH SHERRY

Rich and creamy lobster bisque with crème fresh and micro greens

ARUGULA SALAD

Baby arugula greens tossed in honey-almond vinaigrette with pomegranate jewels, candied walnuts and shaved Pecorino-Romano

LES ENTRÉE DU JOUR

- Choose one of the following:


RACK OF LAMB

Pistachio crusted rack of lamb over creamy rosemary polenta, asparagus and a sweet Dijon-honey sauce

 Diora "La Petite Grace," Pinot Noir, Monterrey, 2015... \$60

CHECKERBOARD AHI

7 ounce ahi filet rare seared with saffron rice, asparagus, lobster sauce and tempura avocado

 Rombauer, Sauvignon Blanc, Carneros, 2013... \$50

NEW YORK STEAK & SHRIMP

12 ounce Black Angus beef served with buttered Mexican white shrimp, asparagus and mashed potato

 Silver Oak, Cabernet Sauvignon, Napa Valley, 2011... \$150

GNOCCHI BOLOGNESE

House made Parisian gnocchi with Bolognese sauce, burrata cheese, fresh basil and Italian parsley

 Operation Dragoon, Cotes Du Rhône, France... \$60

DESSERT

- Choose one of the following:

TRIPLE CHOCOLATE CHEESE CAKE

Decadent, delicious trio of Belgian chocolate cheesecake with strawberry gelato and fresh berries

POACHED PEACH

Early harvest spring peach lightly poached in simple syrup with vanilla bean ice cream

\$60 per person, *plus tax and gratuity*