

Spring RESTAURANT WEEK

April 8 - 12

\$56

pair each
course
with wine

\$30

FIRST

SPINACH & ARTICHOKE DIP

creamy spinach and artichoke dip served with crostinis

FILET CARPACCIO

porcini encrusted filet, button mushroom, black garlic aioli, bourbon smoked soy sauce, aged parmesan, crispy shallots, micro shiso

CHILLED MARINATED SHRIMP

chimichurri rub, lemon caper remoulade, mango cucumber salsa

Suggested Wine Pairing

WHISPERING ANGEL / ROSE / COTES DE PROVENCE, FRANCE

SECOND

JULIUS CAESAR

crisp romaine, parmesan reggiano, garlic herb crouton, parmesan crisp, caesar dressing

PEA & ASPARAGUS SOUP

roasted garlic creme fraiche, grilled asparagus tips

STRAWBERRY BURRATA SALAD

green goddess vinaigrette, foie gras mousse crostini, strawberry cherry jam, pistachio, balsamic reduction, micro arugula

Suggested Wine Pairing

LYDIAN / WHITE BLEND / COLUMBIA VALLEY, WASHINGTON

THIRD

FILET MIGNON

topped with veal demi glace, melted leek butter, garlic mashed potatoes and asparagus

upgrade to an 8oz Filet for \$15

SPRING VEGETABLE ORECCHIETTE

zucchini, yellow squash, peas, garlic confit, pesto whipped ricotta, citrus butter, toasted breadcrumbs, sous vide airline chicken breast

PAN SEARED BRANZINO

roasted vegetable couscous, puttanesca, toasted pinenuts

Suggested Wine Pairing

INSCRIPTION / PINOT NOIR / WILLAMETTE VALLEY, OREGON

DESSERT

LAVENDAR WHITE CHOCOLATE CREME BRULEE

vanilla custard steeped with lavender & white chocolate with caramelized sugar crust, served with fresh berries \$12

PAM STURKEY'S CHOCOLATE ESPRESSO CARAMEL CAKE

chocolate espresso flourless cake layered with chocolate buttercream and espresso caramel \$14