

THREE COURSES
\$88

FOUR COURSES
\$110

APPETIZER

VITELLO TONNATO

Caramelized onion | taleggio panini

WARM GOAT CHEESE SALAD

baby beets + organic greens | orange vinaigrette

OCTOPUS MOSAIC

lobster + chive salad | limoncello vinaigrette

DUCK SAUSAGE + WILD MUSHROOM RAGOUT

mascarpone polenta

PASTA

RICOTTA GNOCCHI ALLA GENOVESE

pesto + parmesan + green beans

RAVIOLI

Dungeness crab meat + side stripe prawn
meyer lemon + tarragon butter

TAGLIERINI WILD MUSHROOM

PAPPARDELLE

braised rabbit | olives + white wine
garlic butter

MAIN

VEAL CHOP

roasted shallot + truffle

SABLEFISH

roasted winter vegetable

BEEF SHORT RIB

chianti | potato puree

DESSERT

CREMA CATALANA

Spanish style brulee

PASSION FRUIT TART

wild blueberry compote

HOUSE MADE SORBETTO

New Years Wine Feature

Moet & Chandon Champagne \$25 gls

Ferrari Brut \$75 btl
Blue Mountain Rose \$79 btl