



Dinner Appetizers

Duck Confit

Braised duck confit, pine nut polenta cake, balsamic fig gastrique, warmed figs - 13

Lamb Gnocchi

Brandy braised lamb shank, goat cheese gnocchi, baby spinach, roasted root vegetables, lamb jus - 12

Bisque

Creamy shrimp bisque, saffron crouton, parmesan - 8

Dinner Entrees

Peppered New York Steak

12 oz. all natural strip loin with four peppercorn crust, bleu cheese-potato gratin, red wine demi glace - 29

Chef suggested wine-

2007 Rodney Strong, Estate Vineyards, Alexander Valley, Cabernet Sauvignon

Filet Mignon

Grilled all natural beef tenderloin, butternut squash hash, brussel sprouts, baby carrots, scallion brown butter, and crispy parsnips - 33

Chef suggested wine-

2006 Zerba Cellars, Columbia Valley, Sspiyrah

Lamb Duo

Locally farm raised lamb rack, braised lamb shank, herb roasted fingerlings, pancetta braised winter greens, blueberry mint demi - 30

Chef Suggested wine-

2004 Rosenblum, Appellation Series, Santa Barbara County, Syrah

Prawns and Scallops

Grilled jumbo prawns, seared sea scallops, citrus risotto, seasonal vegetables, garlic white wine butter, and pea tendrils - 13 / 27

Chef suggested wine-

2008 Hawks View, Chehalem Mountains, Pinot Gris

Sesame Mahi-Mahi

Teriyaki marinated Mahi-Mahi grilled, toasted sesame, jasmine rice, coconut ginger sauce, and roasted broccolini - 25

Chef suggested wine-

2007 Elk Cove, Pinot Gris

Ravioli

Butternut squash ravioli, pesto cream, sautéed baby spinach, and roasted root vegetables - 19

Chef suggested wine-

2007 Rombauer, Napa Valley, Chardonnay

Add grilled jumbo prawns to any entrée or salad - 10
Substitute baked potato, Yukon mashed potatoes, or rice for any starch.