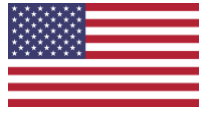


## *Prix Fixe Dinner*



**35.00**

### Appetizers

**Local Tuna** seared sashimi style black edamame seaweed, pickled cucumber salad add 9

**Baked Clams**...whole oregano style

**Tacos** .seared tuna roasted poblanos peppers, diced mango, tomatillo salsa, cilantro pesto add 7

**Truffle Ricotta**..creamy ricotta with fresh lemon, truffle oil and honey spread on toasted ciabatta bread

**Sicilian Flatbread**..toasted flatbread, roasted peppers, sundried tomato pesto, broccoli rabe shaved pecorino romano

**Salad**...arugula, shaved romano cheese, red onions, tomatoes, croutons, with meyer lemon dressing

**Spinach Salad** black berries, mandarine oranges, goat cheese, toasted almonds, cherry tomatoes, with blueberry dijon vinaigrette

### Main

**Linguini** .shrimp, broccoli florettes, romano cheese, garlic, fresh parsley pesto

**Spinach Salad**..sliced seared duck breast, diced asparagus, goat cheese, endive, cherry tomatoes, with blueberry dijon vinaigrette

**New Zealand Lamb** .2 double Australian Chops marinated and topped with an apricot demi glaze, mashed sweet potatoes and fresh vegetables add 20

**French Chicken Breast**.. shallots, garlic, artichoke hearts, prosciutto, roasted peppers, basil lemon butter and wine with Yukon mashed potatoes

**Salmon**.. pan seared served over wilted bok choy and warm heirloom tomatoes with roasted garlic finished with lemon basil pesto add 8

**Swordfish**..pan seared topped with a livornaise sauce over spinach risotto add 10

**Fillet Mignon**.. pan seared topped with a classic Au poivre sauce yukon gold mashed potatoes and fresh vegetables add 30

**Chicken Marsala** .pan seared hormone free breast, shallots, garlic, sage, baby portobello mushrooms, marsala wine over Yukon mashed potatoes with seasonal vegetables

**Pork Ribs**.slow roasted in a coffee based marinade sauce with Yukon mashed and vegetables add 15

**Hanger Steak**.. marinated pan seared served sliced with a creamy mustard sauce with a hint of honey and herbs over mashed yukon potatoes with seasonal vegetables

**Rigatoni Bolognese** home ground fillet, veal and pork, garlic, san manzano tomatoes, basil finished with a dab of fresh ricotta cheese and served with grilled breads

**Pasta Mediterranean**...shrimp, roasted garlic, broccoli rabe, chopped olives, artichoke hearts, garlic, crushed tomatoes and farfalle with romano cheese

### Desserts

House made bread pudding and Chefs dessert of the Day