$33 3-course menu
select one item from each course

1st
navarre | baby greens | green apple | bleu cheese | walnut | white balsamic
cesear | brioche croutons | parmesana reggiano
mushroom soup | sherry | hazelnut
french onion soup | toasted baguette | gruyere
potato & leek soup | truffle oil | chives
agnolotti (+3) | house made pasta | mushroom | sweet corn | pamesan
grilled shrimp (+3) | grilled white shrimp | whipped avocado pudding | fresno

2nd
salmon | black rice | baby bok choy | miso ginger glaze
chicken | roasted bone-in | seasonal vegetable | whipped potato | onion jus
sirloin | crispy yukon gold potato | red pepper chimichurri
risotto | shrimp | peas | pamesan | prosciutto
cauliflower | quinoa | hummus | balsamic | roasted vegetables,
osso buco (+5) | cassoulet | mirepoix | braising jus
seafood pasta (+5) | scallop | shrimp | market fish | linguini | mushroom alfredo
filet medallions (+7) | roasted potato | seasonal vegetable | bearnaise

3rd
crème brulee | house made custard | whole vanilla bean
red velvet cake | cream cheese frosting | cocoa powder

featured libations

draft | 5
nightly rotation

selected wines | 7 glass | 30 bottle
white | geyser peak chardonnay | jermann sauvignon blanc
red | colores del sol malbec | james mitchell cabernet

cocktail | 7
blurred limes | rum | vanilla | passionfruit | fresh lime