



chef's prix fixe menu
39.99

first course

butternut squash soup
crispy sage

wilted winter greens
red onion, apple, toasted pumpkin seeds, bacon, served warm

romaine
caesar, parmesan, sundried tomato

entrée

free range chicken | orzo, mushroom cream

salmon | cranberry onion soubise, hibiscus broth

prime strip steak | bordelaise, fried onions

snow crab | mussels, garlic basil broth

all entrées include a choice of two sides:
creamed corn, pan roasted mushrooms,
steak fries, mashed potatoes

dessert

angel food cake
seasonal fruit

opera bar
chocolate and hazelnut cream, chocolate ganache

if you have a food allergy, please speak to the chef, the manager or your server

wine pairing
49.99

includes chef's prix fixe menu and
choice of two 4oz glasses of wine

white wines

santa julia chardonnay
mendoza, argentina

heinz eifel riesling auslese
mosel, germany

riff pinot grigio
italy

red wines

nine stones shiraz
barossa valley, south australia

cartlidge & browne merlot
napa valley, california

dante cabernet
central coast, california