

# WINTER PRIX FIXE MENU

Available Sunday-Thursday

\$36.00 for Two-Course

\$42.00 for Three-Course

## Appetizers

### **Field Greens**

Enoki mushrooms, Tomato, Truffle Vinaigrette

or

### **Butternut Squash Agnolotti**

Lemon Basil Fondue and Ricotta Salata

## Entrees

### **Roasted Local Monk Fish**

Warm quinoa salad, caramelized pearls onions, ruby port gastrique

or

### **Roasted Loin of Lamb**

Lemon Puree, Kale, Moroccan Spices

## Dessert

### **Warm Chocolate Cake**

Vanilla Ice Cream

or

### **Passion Fruit & Coconut Baked Alaska**

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions

Executive Chef Drew Hiatt

Pastry Chef Amanda Wallace