



Starters

Heirloom Tomato Bisque

Horseradish Crème Fraîche

Warm Dungeness Crab Cakes

Lemon Aioli and Marinated Tomatoes over Butter Lettuce

Salinas Valley Wedge Salad

Crisp Iceberg Lettuce, Carrots, Red Onions, Radishes, Bacon, and our House Made Ale and Blue Cheese Dressing

Entrées

Pan Roasted Alaskan Halibut

Sourdough Panzanella with Wild Arugula, Heirloom Tomatoes, and Champagne Vinaigrette

Braised Pork Osso Bucco

Chive Whipped Potatoes and Sweet Corn Succotash

Portobello Mushroom Ravioli

Lemon Butter Sauce with a Petite Herb Salad

Dessert

Tiramisu Martini

Espresso Infused Mascarpone Cheese with Chocolate Dipped Ladyfinger Cookies

Pear and Apple Tart

With Crystallized Ginger and Vanilla Bean Ice Cream

Fresh Fruit Sorbet

Served in an Almond Tuile Cup

25. per person