

Prix Fixe Menu

Available Wednesday, Thursday & Sunday

First Course (Choose One)

Butternut Squash Soup with Apple Compote and Cranberry Coulis

Chopped Vegetable Salad with Pine Nuts and Shaved Feta Cheese

Ricotta Gnocchi with Italian Sausage Bolognese and Parmigiano Reggiano

Sauvignon Blanc, Mason, Napa Valley, California, 2006

Chardonnay, Fleur du Cap, South Africa, 2008

Second Course (Choose One)

* Roasted Chicken Breast with Honey Glazed Carrots and Garlic Potato Puree

* Sautéed Salmon with Fingerling Potatoes, Confit Bacon and Whole Grain Mustard Sauce

Grilled Rib Eye Steak with Maytag Blue Cheese Butter and Red Wine Sauce

Angel Hair Pasta with Wild Field Mushrooms and White Truffle Oil

Pinot Noir, Cono Sur, Chile, 2007

Cabernet Sauvignon, Red Diamond, Washington, 2007

Dessert

Pumpkin Cheesecake, Ginger Snap Crust, Cranberry Compote, Chantilly Cream

Port, Fonseca Bin 27

\$28 (Food)

\$16 (Wine Pairing)

Executive Chef
Marc Djozlija

General Manager
Hicham Farabi