



Offered August 3rd - September 3rd

\$39

APPETIZERS

choice of

HEIRLOOM TOMATO & BURRATA SALAD

lemon-basil evoo,
grilled paesano bread

LOBSTER & SHRIMP POTSTICKERS

fresno chilies,
spicy lemon sauce

ENTRÉES

choice of

CHICKEN FRANCESE

garlicky baby spinach,
lemon sage butter sauce

HERB ROASTED SALMON

roasted asparagus, brussels
sprouts, lemon butter

DESSERT

choice of

MOLTEN CHOCOLATE CAKE

vanilla whipped cream,
raspberry sauce

CRÈME BRÛLÉE

vanilla bean custard

\$49

APPETIZERS

choice of

HEIRLOOM TOMATO & BURRATA SALAD

lemon-basil evoo,
grilled paesano bread

LOBSTER & SHRIMP POTSTICKERS

fresno chilies,
spicy lemon sauce

ENTRÉES

choice of

CAST IRON SEARED

JUMBO SCALLOPS

spinach parmesan risotto,
heirloom tomato butter sauce

BAROLO BRAISED

SHORT RIB

butternut squash risotto,
mushrooms, rosemary demi

DESSERT

choice of

MOLTEN CHOCOLATE CAKE

vanilla whipped cream,
raspberry sauce

CRÈME BRÛLÉE

vanilla bean custard

WINE PAIRING + \$25

three - 3oz. pours

JORDAN CHARDONNAY, SONOMA 2020

JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY 2018

J WINERY BRUT ROSÉ NV