CHEF'S MENU SUGGESTIONS

Any modifications or changes to prix fixe menu will revert to "A La Cart" Pricing

Prix Fixe Menu & Wine Pairing

- Three Course Menu Includes (plus) Noble Bread Service -

Grilled Noble Bread Service
Fresh grilled multigrain bread by Noble Bread Company
Nicoise olive tapenade / Fresh basil & pine nut pesto / Olive oil with roasted garlic, rosemary and balsamic

Your Choice of Soup or Salad

René Seasonal Country Salad
Winter greens, Gorgonzola cheese, candied pecans, bacon lardon, red onions, Granny Smith apples, dried cherries, preserved lemon, green apple vinaigrette, Grissini breadstick
Suggested wine pairings: Laurent Chardigny Bourgogne, France / or Rose of Tempranillo, Honoro Vera, Jumillo Spain

Roasted Organic Beet Salad
Goat cheese, apples, dried fruit, berries, candied pecans, balsamic-pomegranate infusion
Suggested wine pairings: Segura Viudas Brut Cava Sparkling / or Les Fontenelles Sancerre

or

Choice of Soup

French Onion Soup Gratinee
Cognac caramelized onions, garlic croutons, three cheese blend
Suggested wine pairings: Trullo Riesling / or Laurent Chardigny Bourgogne, France

Classic Lobster Bisque (Armagnac-cognac)
Crème Fraiche, Maine lobster meat, orange zest, vanilla bean, pistachio nuts
Suggested wine pairings: Domaine Perraud White Burgandy, France / or Chateu Terte De Courbon Bordeaux Blanc, France

***USDA Prime - Ribeye Steak**
16 oz. Prime, corn-fed Ribeye Steak, aged balsamic, roasted garlic, flakey Maldon sea salt and crispy onion strings
Suggested wine pairings: Terroir Cabernet Sauvignon / or Bocca Della Verita Primitivo, Salento, Italy

or

Petite Filet & Lobster
6 oz organic, grass-fed, petite filet wrapped in bacon, and an 8oz lobster tail
Or *…(no steak), go for the "Twin Lobster Tails" …and drawn butter*
Suggested wine pairings: Groth Chardonnay / or En Route Pinot Noir by Far Niente, Russian River

or

Chilean Sea Bass
Daily presentation will change depending on available seasonal ingredients and fresh organic produce
Ask your server
Suggested wine pairings: Groth Chardonnay / or Antinori Tenuta Vermentino, Bolgheri, Italy

Chef Mercer's
Classic Vanilla Bean Crème Brulée
Flamed tableside, whipped Chantilly cream & seasonal berries, fresh mint
Suggested wine pairings: Limoncello Spritz / or Kracher Trucken Auslese Cuvee / or Graham's 20 year Tawny Port

or

Hot Chocolate Cheesecake (gluten-free)
Topped with a layer of vanilla mousse (served cold) Chantilly cream & seasonal berries, fresh mint
Suggested wine pairings: Graham's Six Grape Ruby Reserve / or Far Niente "Dolce" Late Harvest

$120 for Chilean Sea Bass / $145 for Prime Ribeye / $156 for Steak & Lobster

Ask your server to pair a glass of wine with each course
Wine Pairing: Plus $68.00

- Executive Chef: Manuel Medrano
- Chef Tournade: Francisco Marquez
- GM / Maître d'hôtel: Rick Kulander
- Corporate Chef: Mercer A. Mohr C.E.C.