

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 Includes Noble Bread Service -

Grilled Noble Bread Service

Fresh warm 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, pears, or apples, dried cranberries or 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, tarragon, vanilla bean, pistachio nuts
Suggested wine pairings: Domaine Perraud White Burgandy, France / or Chateau Terte De Courbon Bordeaux Blanc, France



*USDA Prime Ribeye Steak

14oz. Prime, corn-fed Ribeye Steak, aged balsamic, roasted garlic, flakey Maldon sea salt and crispy onion rings
Suggested wine pairings: Terroir Cabernet Sauvignon / or Bocca Della Verita Primitivo, Salento, Italy
or

Petite Filet & Lobster

6oz 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 Brulé

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

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