



April 25th – April 29th 2023 \$37.00pp + tax & gratuity

1st Course (choose one)

Seasonal Soup
Seasonal Accompaniment

Roasted Beet Salad gf
Baby Arugula, Shaved Fennel,
Strawberries, Crispy Goat Cheese,
Sherry Vinaigrette

Organic Field Greens Salad V, gf, df
Radish, Carrots, Cucumbers, Snow Peas,
Spiced Almonds, White Miso Vinaigrette

Local Caesar Salad
Romaine, Pecorino Romano Cheese,
Herbed Croutons, Lemon-Garlic Dressing

**All Natural Chicken, Spinach
& Feta Cheese Strudel**
Lemon & Mint Yogurt, Harissa Drizzle

Local Burrata
Grilled Asparagus, Pickled Red Onions,
Basil Oil, Grilled Multigrain Bread

2nd Course (choose one)

***Snake River Farm American Kobe Beef Burger**
Lettuce, Red Onion, Pickle,
Toasted Brioche Bun, Natural-Cut Fries
Choose Two Toppings: American, Cheddar, Swiss,
Blue Cheese, Bacon, Sautéed Onions or Mushrooms

**Roasted Crystal Valley Farm
All Natural Chicken Breast gf**
Yukon Potato Hash, Braised Carrots,
Sherry & Shallot Pan Sauce

Pan Seared Pacific Sea Bass gf
Celery Root Puree, Sautéed Snow Peas,
Navel Orange Reduction

Cabernet Sauvignon Braised Short Ribs gf, df
Herbed Mashed Potatoes,
Sautéed Baby Bok Choy, Lemon-Caper Gremolata

Artisanal Mushroom Ravioli
Mushrooms, Asparagus, Spring Peas,
Caramelized Onion, Parmesan Cheese,
Lemon & Tarragon Cream Sauce

Housemade Potato Gnocchi
Niegocki Farm Sausage,
Plum Tomato, Spinach, Garlic, & Caper Pan Sauce
Pecorino Romano Cheese

Roasted Vegetable Stuffed Polenta V, gf, df
Grilled Asparagus, Zucchini & Yellow Squash,
Mushroom Demi-Glace

Seasonal Vegetarian
Seasonal Accompaniments

3rd Course (choose one)

Warm Flourless Chocolate Cake gf
Pretzel & Honey Roasted Peanut Crunch,
Peanut Butter Mousse,
Salted Caramel Drizzle, Sweet Cream

Toasted Almond Cake V, gf, df
Basil-Macerated Strawberries, Coconut-
Lime Pastry Cream, Apricot Puree

White Chocolate Cheesecake gf
Amarena Cherries, Chocolate Crumble,
Dark Chocolate Ganache Drizzle

Seasonal Sorbet Selection gf, df

Seasonal Gelato Selection

V- vegan dishes gf- dishes prepared without gluten df- dishes prepared without dairy
*consuming undercooked foods increases your risk of food-borne illnesses, especially if you have certain medical conditions
*please notify your server prior to ordering if anyone in your group has any dietary restrictions or allergies

***We are enrolled in a Cash Discount Program.
Pay with cash for menu price or +3.5% on card purchases***