



Winter 2026 \$39.00pp + tax & gratuity

1st Course (choose one)

Seasonal Soup

Seasonal Accompaniment

Roasted Beet Salad V, gf, df Baby Arugula, Pickled Fennel, Cucumber, Sweet Potatoes, Crispy Red Onions, Balsamic & Tarragon Vinaigrette

Organic Field Greens Salad gf Red Wine Poached Pears, Crumbled Goat Cheese, Candied Walnuts, Sherry Vinaigrette,

Caesar Salad

Romaine, Pecorino Romano Cheese, Herbed Croutons, Lemon-Garlic Dressing

Spinach, Feta Cheese &
All Natural Chicken Empanadas
Lemon & Dill Yogurt, Pickled Red Onions

Local Burrata

Prosciutto, Mango Puree, Pickled Jalapeño, Basil Oil, Grilled Multigrain Bread

2nd Course (choose one)

*American Kobe Beef Burger

Lettuce, Red Onion, Pickle, Toasted Brioche Bun,
Natural-Cut Fries
Chaste Two Torrings American Chaddan Swige

Choose Two Toppings: American, Cheddar, Swiss, Blue Cheese, Bacon, Sautéed Onions or Mushrooms

Roasted Crystal Valley Farm All Natural Chicken Breast gf

Sautéed Brussel Sprouts, Chive Mashed Potatoes, Sherry & Shallot Pan Sauce

Pan Seared Pacific Sea Bass gf

Root Vegetable Hash, Sautéed Zucchini & Yellow Squash, Citrus & Herb Beurre Blanc

Tomato & Paprika Braised Short Ribs

Cheddar & Scallion Corn Cake, Braised Carrots, Citrus Gremolata

Artisanal Ricotta & Spinach Ravioli

All Natural Beef Bolognese, Basil, Pecorino Romano Cheese

Housemade Potato Gnocchi

Mushroom, Kale, Caramelized Onion, Lemon & Truffle Cream Sauce, Parmesan Cheese

Sautéed Polenta Cake V, gf, df Winter Vegetable Ragout, Coconut-Curry Sauce

Seasonal Vegetarian
Seasonal Accompaniments

3rd Course (choose one)

Warm Flourless Chocolate Cake gf White Chocolate Crème Anglaise, Sweet Cream

Pineapple Upside Down Almond Cake

V, gf, df Chai-Coconut Pastry Cream, Mango Puree Espresso Cheesecake gf Salted Caramel Drizzle, Chocolate Crunch, Sweet Cream

Seasonal Sorbet Selection gf, df

Seasonal Gelato Selection