



April 28th – May 2nd 2026 \$39.00pp + 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*

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

*Red Pepper & Eggplant Relish,
Basil Oil, Herb-Grilled Baguette*

2nd Course (choose one)

*** 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

*Herb Mashed Potatoes, Braised Carrots,
Sherry & Shallot Pan Sauce*

Pan Seared Pacific Sea Bass gf

*Red Pepper, Onion & Yukon Potato Hash,
Sautéed Zucchini & Yellow Squash,
Ginger & Soy Beurre Blanc*

Cabernet Sauvignon Braised Short Ribs

*Scallion Corn Cake,
Sautéed Broccoli, Lemon-Caper Gremolata*

Artisanal Mushroom Ravioli

*Mushrooms, Asparagus, Spring Peas,
Caramelized Onion, Parmesan Cheese,
Lemon & Tarragon Cream Sauce*

Housemade Potato Gnocchi

*All Natural Beef Bolognese,
Pecorino Romano Cheese*

Crispy Polenta Cake V, gf, df

*Portobello Mushrooms
Roasted Asparagus & Zucchini,
Lemon & Basil Oil Drizzle*

Seasonal Vegetarian

Seasonal Accompaniments

3rd Course (choose one)

Warm Flourless Chocolate Cake gf

*Peanut Butter Mousse,
Salted Caramel Drizzle, Sweet Cream*

Toasted Almond Cake V, gf, df

*Basil-Macerated Strawberries, Coconut-
Lime Pastry Cream, Apricot Puree*

Vanilla Bean Cheesecake gf

*Graham Cracker Crumble,
Apricot Puree, Sweet Cream*

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