

**THREE COURSE PRIX FIXE \$39**

**AMUSE**

CHEF'S DAILY SELECTION

**FIRST COURSE**

CHOICE OF ONE

BUTTER LETTUCE SALAD

RED WINE & SHALLOT VINAIGRETTE, PISTACHIOS, HUMBOLDT FOG GOAT CHEESE

BABY SPINACH SALAD

(WARM), PANCETTA & SHERRY VINAIGRETTE,  
HARDBOILED EGG, TOASTED CIABATTA BREAD CRUMBS

**SECOND COURSE**

CHOICE OF ONE

ROAST ORGANIC SALMON

STEWED WHITE BEANS, SAN MARZANO TOMATOES,  
BRAISED ESCAROLE, PICHOLINE OLIVES, HERBS

6 OZ. FILET OF BEEF

TRUFFLE POTATO GRATIN, COGNAC SAUCE, HARICOT VERT

**THIRD COURSE**

CHOICE OF ONE

CHOCOLATE

VELVET MOUSSE CAKE, GODIVA CHOCOLATE SAUCE

CREME BRULEE

TAHITIAN VANILLA CUSTARD, MACAROONS

**ADD CHEF SELECTED WINE PAIRINGS \$20**

PRIVATE DINING AND SPECIAL EVENTS  
FOR A GOOD TIME CALL JULIE ZEREGA 312.575.9900