

## RESTAURANT WEEK MENU

January 21 – February 2, 2019

\$45 per person

**Add Optional Wine Pairings for \$25**

### *Salad Course*

Tossed Salad

*With our House made Vinaigrette*

**2017 Hess "Shirrtail Creek Vineyard" Chardonnay, Monterey**

### *Entree Course*

*All entrees are served with a Glazed Carrot and Smashed Potatoes*

**Add a Classic Oscar Topping (Asparagus, Jumbo Lump Crab & Hollandaise) \$15**

6 oz. Prime Filet

*or*

14 oz. Prime Ribeye

*or*

Broiled Salmon with Maître d' Butter

*or*

16 oz. Pork "Rib" Chop with House Made Applesauce

**2016 Meomi Pinot Noir, California or 2016 Justin Cabernet Sauvignon, Paso Robles**

### *Dessert Course*

Chocolate Cake

*or*

Carrot Cake

**Penfold's Club Tawny Port, Australia**

Price does not include tax and gratuity. No split plates or substitutions please.

*A portion from each Prix Fixe dinner purchased during Restaurant Week will be donated to Culinaria and the programs it supports.*