



2018 Restaurant Week
Saturday, August 17th to Saturday, August 25th

Lunch 11:00 A.M. to 3:00 P.M.
Dinner 3:00 P.M. to Close

LUNCH SPECIAL

Choice of Starter

Organic Plum Tomato and Avocado Salad
Kale, Shaved Red Onions, Pt. Reyes Blue Cheese,
Sweet Basil and White Balsamic

-or-

Today's Soup

Choice of Entrée

Cast Iron Seared Rainbow Trout
Lemon Mashed Potatoes, Haricot Verts,
Fried Capers and Toasted Almond Brown Butter

Grilled Bone in Heirloom Pork Chop
Housemade Parisian Gnocchi, Upland Cress,
Blistered Cherry Tomatoes,
Horseradish Cream, Pine- Nut Gremolata

Dessert

Valrhona Dark Chocolate Pudding
Chantilly Cream, Shaved White Chocolate,
Himalayan Black Salt

Lunch @ \$15.00 per person

DINNER SPECIALS

Choice of Starter

Wild Arugula with Grilled Melon
Cotija Cheese, Pickled Red Onions,
Prosciutto Chips and Spanish Sherry Vinaigrette

-or-

Today's Soup

Choice Of Entrée

Grilled Mahi Mahi
Forbidden Rice, Avocado Relish, Roasted Summer Tomato Vinaigrette,
Basil Aioli

-or-

Pan Seared Chateau Loin
Crispy Fingerling Potatoes, Blistered Broccolini,
Port Reyes Blue Cheese Fondue, Candied Shallots

Dessert

Coconut Tres Leches
Fresh Berries, Toasted Coconut,
Mango Coulis

Dinner @ \$35.00 per person