

First Course

Coffee Spiced Venison Carpaccio
candied fennel . basil . pinenuts . ginger 18

Second Course

Crab Encrusted Steelhead
marcona almond romesco . arugula and avocado salad . yuzu vinaigrette 38

Chargrilled Filet Mignon 8oz

garlic-potato puree . glazed carrots . black truffle jus 38

Third Course

“Banana Split”

brown butter cake . chocolate ganache . strawberry gelee . pineapple air . banana sorbet . crème anglais 10

prix fixe \$61.60

Fondue for Two

Local Phocus Cheese from Cowslip Creamery Made into an Amazing Fondue
House made sausage . apples . sourdough . salt baked potatoes

\$22