



## RESTAURANT WEEK 2026 JANUARY 18-31

— \$60 PER PERSON PRIX FIXE —

\*exclusive of tax & gratuity

### COCKTAILS

#### Hornitos Ginger Sour - 15

Hornitos® Tequila, Ginger Liqueur, Lemon, Thyme Simple, Fee Foam, Thyme

#### Knob Vanilla New Fashion - 15

Knob Creek® Bourbon Whiskey, Vanilla Liqueur, Simple Syrup, Orange and Angostura Bitters

### APPETIZERS

(choice of 1)

#### Spicy Baked Shrimp and Crab Dip **sf**

Toasted Baguette

Suggested Wine Pairing: Albarino Lodi, San Joaquin Valley, CA '24 - \$17

#### Roasted Bone Marrow

Herb Salad, Pickled Shallot, Apricot Mostarda, Grilled Sourdough, Maldon Salt

Suggested Wine Pairing: Cabernet Sauvignon Cuvée Eli, Lake County, CA '22 - \$18

#### Burrata and Winter Truffle **v**

Roasted Chef Mix Mushrooms, Shaved Winter Truffle, Grilled Sourdough, Lemon Thyme Aioli

Suggested Wine Pairing: Rosé Méditerranée, France '24 -\$14

### MAINS

(choice of 1)

#### Filet Mignon

8oz Filet Mignon, Garlic Pomme Purée, Asparagus, Red Wine Demi Glace  
*Add On: Butter Poached Lobster - \$20*

Suggested Wine Pairing: Pinot Noir "Block 3" Petaluma Gap, Griffin's Lair, CA '20 - \$18

#### Braised Short Rib

Parsnip Purée, Crispy Parsnips, Au Jus, Gremolata  
Suggested Wine Pairing: Zinfandel Lodi, CA '24 - \$17

#### Lobster Ravioli **sf**

Lobster Cream, Peppered Relish, Spinach, Crab Meat

Suggested Wine Pairing: Reserve Chardonnay Poseidon Vineyard, Los Carneros, CA '22 - \$18

### DESSERT

(choice of 1)

#### Chocolate Crème Brûlée **v**

Suggested Wine Pairing: Sweet Red - USA, NV - \$15

#### Tiramisu **v**

Suggested Wine Pairing: Sweet White - USA, NV - \$15

#### Poached Pear **v/gf**

Orange Whipped Mascarpone, Red Wine Gastrique  
Suggested Wine Pairing: Vin de Ice Uva Blanca, Finger Lake, NY '24 - 2oz - \$15

**v:** vegetarian / **vg:** vegan / **gf:** gluten-free  
**sf:** shellfish / **nuts:** dish contains nuts



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