



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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