

## 3-COURSE DINNER @ \$35



### STARTER

PLEASE CHOOSE 1

#### **v GRILLED PEAR SALAD**

seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

#### **\*CAESAR SALAD**

romaine | house-made caesar dressing | parmesan | croutons

#### **VEGAN GF CURRIED CAULIFLOWER & APPLE SOUP**

cauliflower | fuji apples | leeks | onions | celery | vegetable broth | curry seasoning | finished with a dash of curry oil

### MAIN

PLEASE CHOOSE 1

#### **GF \*GRILLED KING SALMON**

canadian king salmon | lemon butter | wild rice | seasonal vegetables

#### **CHICKEN MARSALA**

pan-seared breast | cream | mushroom marsala wine sauce | wild rice | seasonal vegetables

#### **VEGAN GF PASTA PRIMAVERA**

zucchini | artichoke hearts | garlic | cherry tomatoes | roasted red bell peppers | white wine | herb olive oil | basil chiffonade

#### **\*PASTA PIACERE**

fusilli pasta | gorgonzola sauce | petite filet mignon | sun dried tomatoes | gorgonzola crumble | drizzle of balsamic glaze  
– Certified Angus Beef®

#### **TUSCAN PORK TENDERLOIN**

marinated & roasted pork tenderloin | tuscan sauce of whole grain mustard, apricots, red wine vinegar, fresh rosemary & garlic | asiago au gratin potatoes | seasonal vegetables

### DESSERT

PLEASE CHOOSE 1

#### **BLUEBERRY CHEESECAKE**

new york style blueberry cheesecake | blueberry puree | whipped cream

#### **GF v CHOCOLATE DECADENCE**

dense chocolate flour-less cake | raspberry sauce

### ADD ON - \$28.80

Add a bottle of Collaboration by Las Positas Vineyards and we will discount it 20% (regularly \$36) and include 2 complimentary wine tastings at their winery.

#### **COLLABORATION CHARDONNAY BY LAS POSITAS VINEYARDS**

#### **COLLABORATION RED BLEND BY LAS POSITAS VINEYARDS**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
GF - Gluten Free      V- Vegetarian