



Tri Valley Restaurant Week

First Course

Potato & Applewood Smoked Bacon Soup
chili ~ parsley oil

Organic Mixed Baby Greens
heirloom beets, spiced pistachios, skyhill goat cheese
crostini, balsamic vinaigrette

Entrées

Roasted Chicken with Sweet Citrus Butter
roasted asparagus, bhutanese red rice

**Macadamia Nut Crusted Atlantic Salmon,
Pineapple Brown Butter**
pancetta, baby kale, fennel, red potatoes

Truffled Wild Mushroom Risotto
grana padano

Grilled Flat Iron Steak
baby carrots, turnips, cremini mushrooms,
yukon mashed potatoes, red wine demi

Dessert

Flourless Chocolate Torte
mixed berry sauce, chantilly

Latest Scoop Sorbet

Coconut Cheesecake
chocolate brownie, pineapple - coconut sauce

\$50 per person