



**\$55 per person plus tax & gratuity = \$72.05**

**APPETIZER**

**Soup, Freshly Made Daily, Chef's Choice**

**or**

**Farmer's Green Salad, Fresh Mixed Lettuces, Seasonal Vegetables,  
Spiced Pecans, Chef's Vinaigrette**

**MAIN COURSE**

**Steak Frites, Broccolini, Aioli, Demi Glaze**

**or**

**Cornish Hen, Roasted Breast, Confit Leg,  
Blue Potato Hash, le Coprin Mushroom**

**or**

**Wild Coho Salmon, New Potato & Olive Warm Salad,  
Confit Cherry Tomato, Heart of Palm Purée**

**or**

**Vegetarian Pasta, Made Daily, Chef's Choice**

**DESSERT**

**Really Chewy Ancho Chili Brownie  
Toasted Cumin Mallow, Agave Caramel, Spiced Pecan,  
Candied Orange Peel**

**or**

**Caramel Apple Bavarian Cream  
Ginger Crisp, Crushed Meringue**



**\$68 per person plus tax & gratuity = \$89.08**

**APPETIZER**

**Mushroom Flatbread, Spring Leek, le Coprin Mushrooms,  
Tomato Jam, Arugula**

**or**

**Farmer's Green Salad, Fresh Mixed Lettuces, Seasonal Vegetables,  
Spiced Pecans, Chef's Vinaigrette**

**MAIN COURSE**

**Ribeye, Kale, Shoestring Potatoes, Crispy Onions,  
Beau's Horseradish Demi**

**or**

**Ling Cod, Lemongrass Thai Curry Bisque, Bok Choy,  
Buckwheat Soba Noodle**

**or**

**Vegetarian Pasta, Made Daily, Chef's Choice**

**or**

**Duck Confit, Grainy Mustard Spaetzli,  
Peppered Black Berry Jam, Sautéed Greens**

**DESSERT**

**Really Chewy Ancho Chili Brownie  
Toasted Cumin Mallow, Agave Caramel, Spiced Pecan,  
Candied Orange Peel**

**or**

**Caramel Apple Bavarian Cream  
Ginger Crisp, Crushed Meringue**