

SPRING 2026

FIRST

CHOICE OF

PACIFIC ALBACORE TUNA CARPACCIO
NIÇOISE OLIVES | TOMATO CONFIT | CRISPY SHALLOTS

BUTTER LETTUCE SALAD
TARRAGON MOUSSELINE | SPRING RADISHES | TOASTED WALNUTS | WHOLE GRAIN MUSTARD VINAIGRETTE

CHICKEN FRIED TEXAS QUAIL
PICKLED MUSHROOMS | SWEET CHILI | BUTTERMILK DRESSING
+ 5 SUPPLEMENTAL CHARGE

CANNELLONI OF WILD RUBY PRAWNS
GREEN GARLIC | SPRING ONIONS | SHELLFISH FUMET

POTATO & LEEK SOUP
TOASTED BRIOCHE | WHIPPED CRÈME FRAÎCHE | AMERICAN CAVIAR

SECOND

CHOICE OF

CRISPY PORK
GIARDINIERA OF SPRING VEGETABLES | GOLDEN POTATOES | PICKLED MUSTARD SEEDS | SALSA VERDE

GRILLED VENISON LOIN
SPICED CARROT PUREE | CHARRED ROMANO BEANS | TOASTED PINE NUTS | CHERMOULA
+ 12 SUPPLEMENTAL CHARGE

CRISPY MT LASSEN TROUT
ENGLISH PEAS | SMOKED BACON | TOASTED ALMONDS | BROWN BUTTER VINAIGRETTE

SONOMA CHICKEN BREAST
MEYER LEMON AND PARMESAN RISOTTO | PORCINI MUSHROOMS | DELTA ASPARAGUS

DUO OF BEEF
GRILLED FILET MIGNON | BRAISED SHORTRIB | POMMES PURÉE | SPRING PEAS | CARROTS
+ 10 SUPPLEMENTAL CHARGE

FAVA BEAN RAVIOLI
SHERRY BRAISED MOREL MUSHROOMS | PECORINO TARTUFO

THIRD

CHOICE OF

SEASONAL HOUSE ICE CREAMS & SORBETS

BUTTERMILK PANNA COTTA
STRAWBERRY RHUBARB COMPOTE | SHORTBREAD CRUMBLE

SICILIAN PISTACHIO CAKE
ITALIAN BUTTERCREAM | VANILLA ICE CREAM

SALTED CARAMEL DARK CHOCOLATE TART
CHANTILLY CREAM

ARTISAN CHEESE BOARD
ACCOUTREMENTS

THREE COURSE PRIX FIXE 92 PER PERSON
BEVERAGE PAIRING AVAILABLE UPON REQUEST