

SUMMER 2026

FIRST

CHOICE OF

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

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

ROASTED TEXAS QUAIL
CORN & BRIOCHE STUFFING | MISSION FIGS | SMOKED PROSCIUTTO
+ 5 SUPPLEMENTAL CHARGE

CANNELLONI OF WILD RUBY PRAWNS
ZUCCHINI BAGNA CAUDA

SUMMER SQUASH SOUP
TOMATO CONSERVA | SQUASH BLOSSOMS | BASIL

SECOND

CHOICE OF

GRILLED DUROC PORK
POTATO RÖSTI | LOCAL NECTARINES | SHAVED FENNEL | WHOLE GRAIN MUSTARD JUS

GRILLED VENISON LOIN
SWEET PEPPERS | CHARRED EGGPLANT | PINE NUTS | SAUCE GRAND VENEUR
+ 12 SUPPLEMENTAL CHARGE

MT LASSEN TROUT
SWEET CORN SUCCOTASH | BACON LARDONS | SMOKED TOMATO VINAIGRETTE

SONOMA CHICKEN BREAST
RAVIOLI OF GARDEN RATATOUILLE | CACIOCAVALLO CHEESE | SAUCE VIERGE

DUO OF BEEF
GRILLED STRIP LOIN | BRAISED SHORT RIB | POMMES PURÉE | SUMMER BEANS
+ 10 SUPPLEMENTAL CHARGE

HEIRLOOM TOMATO RISOTTO
BURRATA | CRISPY GARLIC | ZUCCHINI | PISTOU

THIRD

CHOICE OF

SEASONAL HOUSE ICE CREAMS & SORBETS

BUTTERMILK PANNA COTTA
PORT WINE GLAZED CHERRIES | LEMON SHORTBREAD CRUMBLE

SICILIAN PISTACHIO CAKE
ITALIAN BUTTERCREAM | VANILLA ICE CREAM

DARK CHOCOLATE BASQUE CHEESECAKE
DULCE DE LECHE CREMA

ARTISAN CHEESE BOARD
ACCOUTREMENTS

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