**Price Fixe Menu:**

$42 - per person

**APPETIZER:**
Choice of:
- Chicken Tortilla Soup
  with queso fresco, crispy tortilla strips and lime crema
- Stout Salad
  arugula, crumbled goat cheese, dried cherries, toasted sunflower seeds & white balsamic vinaigrette
- Crab & Rock Shrimp Cake
  with southern slaw and grain mustard tartar
- Manchego Toast
  with fig jam & crushed Marcona almonds

**ENTREE:**
Choice of:
- Sweet Chili Thai Glazed Salmon
  over shiitake jasmine rice with baby bok choy
- Bell & Evans Garlic & Sage Roasted Chicken
  with sweet potato chive mash, broccolini & maple cherry jus
- Port Wine Braised Short Ribs
  with sautéed spinach, horseradish mashed potatoes & crispy shallots
- Garganelli
  with leeks, grape tomatoes, cremini mushrooms, arugula & boursin -VEGETARIAN-
- Dijon & Rosemary Rack of Lamb
  with roasted fingerling potatoes, asparagus & mint chimichurri * add $5 - per person
- Pan Seared Halibut
  with edamame, straw mushrooms & a ginger - lemon grass sauce * add 9 - per person

**DESSERT:**
Choice of:
- Crème Brulée
- Chocolate Bundt Cake with vanilla bean ice cream
- Fresh Fruit Tart with fresh whipped cream