

prix fixe menu

three for thirty three dollars*

course one

mixed greens with dried cherries, goat cheese, and a white balsamic vinaigrette

sautéed prince edward island mussels and potato gnocchi in saffron broth

exotic mushroom ravioli with braised spinach and truffle enriched cream sauce

salad of alaskan king crab, cucumber, doris & ed's garden grape tomatoes, basil and oregano with preserved lemon vinaigrette
(5 supplement)

course two

roasted atlantic salmon over exotic mushrooms with a natural crema

braised beef short ribs with crisp polenta and gremolata

grilled mahi-mahi over caramelized broccolini with grape tomatoes and aged balsamic vinegar

grilled skirt steak with creamed spinach and herb crusted purple potatoes
(9 supplement)

course three

banana pudding with vanilla, fresh banana and whipped cream

trio of house made sorbets

boylan root beer float

cherry rum bread pudding with a caramel white chocolate sauce and vanilla ice cream
(5 supplement)

no substitutions for prix fixe menu

***tax and gratuity not included**

wines by fives

twenty-five dollar bottles

2008 Lockwood, Sauvignon Blanc, California

2008 Laurent Miguel, Viognier, France

2008 Mark West Chardonnay, Central Coast, California

2008 Wishing Tree Unoaked Chardonnay, Australia

Red

2010 Babor, Cabernet Sauvignon Chile

thirty-five dollar bottles

2007 Healdsburg Ranches, Unoaked Chardonnay, California

2007 Ravine Dry Riesling, New York

2008 Tramin, Pinot Grigio, Italy

2008 Forstreiter Gruner Veltliner, Austria

Red

2008 David Bruce, Petite Syrah, California

forty-five dollar bottles

2007 Chat. Ste. Michelle Chardonnay, Canoe Ridge, WA

2007 Olivier Leflaive, "Les Sétilles" France

2007 High Hook Pinot Blanc, Oregon

Red

2007 Beckman, Cuvee Le Bec Rhone Blend, California

2008 Solena, Grand Cru, Oregon