



Sunset Menu

Three-Course Prix Fixe

Available 4:30pm to 5:30pm in the Dining Room & Patio

Starter

Choice of one

Local Greens

Slow Roasted Tomatoes, Point Reyes Blue Cheese, Red Onion, Crostini, Cucumber-Green Goddess Dressing

French Onion Soup

Classic Preparation

Chef's Soup of the Day

Entrée

Choice of one

Herb Roasted Prime Rib

Seasonal Vegetables, Baked Potato, Creamy Horseradish, Au Jus

Seared Ora King Salmon

Fingerling Potatoes, Roasted Vegetables, Spring Pesto

Pasture Bird Chicken

Israeli Couscous, Sundried Tomatoes, Chicken Jus

Dessert

Choice of one

Vanilla Bean Crème Brûlée

Seasonal Madeline, Fresh Berries

House Made Ice Cream or Sorbet

\$34.95 Per Person

Available for parties of 6 or less

Not valid on holidays, with any other promotion or special events.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food illness, especially if you have certain medical conditions.

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