



# Dinner Menu

January 9th - February 6th

Monday-Thursday 4pm-10pm | Friday & Saturday 4pm-11pm | Sunday 4pm-10pm

## FIRST COURSE

*A choice of one*

**Odyssey Estate Cheese Platter** Dried fruit, grilled baguette, toasted marcona almonds with spanish smoked paprika, membrillo paste, manchego, mahon and cabrales cheese  
*Votre Sante, Pinot Noir, Sonoma*

**Butternut Squash Soup** Smooth puree of butternut squash, cream, pumpkin seeds, chives, crème fraîche  
*St. Francis, Merlot, Sonoma*

**Roasted Kabocha Squash Salad** Mix of bitter greens, roasted kabocha squash, pomegranate seeds, roasted pepitas, pomegranate vinaigrette, pumpkin seed oil  
*Gerard Bertrand, Rosé, Languedoc France*

## SECOND COURSE

*A choice of one*

**Cedar Plank Salmon** Sweet soy glaze, seasonal vegetables, spicy cabbage salad  
*Mer Soleil Reserve, Chardonnay, Santa Lucia Highlands*

**24-hour Braised Short Ribs** Braised red wine short ribs, horseradish cream, mashed potatoes  
*Avalon, Cabernet Sauvignon, Napa*

**Jidori Chicken Breast** 10 oz Organic airline breast, pan roasted, free range, caramelized onions, au gratin potatoes, seasonal vegetables, chicken jus  
*La Crema, Chardonnay, Monterey*

## SUPPLEMENTAL ENTRÉE

**Cowboy Steak** 18 oz USDA prime bone-in rib-eye, madeira sauce, compound butter, twice baked potato +10  
*Justin, Cabernet Sauvignon, Paso Robles*

**Seafood Risotto** Saffron risotto, sea scallops, shrimp, mussels, asparagus, cherry tomato, black squid ink aioli +5  
*Kendall Jackson 'Vintner's Reserve', California*

## THIRD COURSE

*A choice of one*

**Crème Brûlée** Served with fresh berries

**Seasonal Chef's Special Dessert**

**Flourless Chocolate Cake** Chantilly cream and brandied black cherries

*Sparkling Wine*

**\$39 PER PERSON**

**WINE PAIRING | \$15 PER PERSON**

*not including tax and gratuity*