

Fall Prix Fixe Dinner Menu

Week of November 4, 2008

FIRST COURSE

Country Potato and Cabbage Soup

Spinach Salad

grilled prosciutto wrapped fig, cherry-balsamic vinaigrette, manchego

Crab Ravioli

shaved fennel, tomato broth

SECOND COURSE

Daube of Beef

broccoli risotto, sauce soubise

Seared Halibut

braised red cabbage, roasted garlic cream sauce

Arugula and Mushroom Crêpes

red bell pepper emulsion

THIRD COURSE

Apple Bread Pudding

butter pecan gelato

Pumpkin Tart

whipped cream, vanilla gelato

\$38 per person

Excludes beverages, taxes & gratuities

No substitutions please

Executive Chef - Bob Gilbertson

Sous Chef - Gary Shelly