



DINNER MENU

Available January 10th - February 7th, Sunday to Thursday

FIRST COURSE

A choice of one

Calamari parmesan crusted, chives, smoked tomato aioli, lemon
Benvolio, Prosecco, Italy

Portobello Mushroom Fries nouc cham
Conundrum, White Blend, California

Caesar Salad crisp romaine, cream anchovy vinaigrette, garlic croutons
Matanzas Creek, Sauvignon Blanc, Sonoma County

French Onion Soup gruyere grilled cheese sandwich
Gerard Bertrand Rosé, Languedoc, France

SECOND COURSE

A choice of one

Seared Skuna Bay Salmon Cioppino mussels, clams, calabrian chili broth
La Crema, Chardonnay, Sonoma Coast

Herb Roasted Prime Rib seasonal vegetables, baked potato, creamy horseradish, au jus
Olelo, Merlot, Central Coast

Roasted Jidori Chicken roasted breast, confit dark meat, glazed mire poix, flaky pastry
Olelo, Chardonnay, Central Coast

USDA Prime Skirt Steak french onion jus, crisp fingerlings, braised cipollini
Hook & Ladder, Cabernet Sauvignon, Sonoma

SUPPLEMENTAL ENTRÉE

Miso Marinated Chilean Sea Bass black thai rice, chinese broccoli, sweet chile sauce +10
Copain "Tous Ensemble", Pinot Noir, Anderson Valley

THIRD COURSE

A choice of one

Chocolate Lava Cake toasted marshmallow, s'mores ice cream

Sticky Toffee Pudding date cake, toffee glazed dates and pecans, salted caramel ice cream

Butterscotch Pudding fiddle faddle, blackberries
Sparkling Wine

\$45 per person

not including tax and gratuity

Wine Pairing | \$22 per person