



Sunset Menu

Three-Course Prix Fixe

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

Starter

Choice of one

Local Greens

orange lavender dressing, shaved fennel, confit orange

French Onion Soup

gruyere grilled cheese sandwich

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 Cioppino

mussels, clams, calabrian chili broth

Roasted Jidori Chicken

red chili mustard, braised greens, dark meat torchon

Dessert

Choice of one

Classic Crème Brule

tuile cookie, seasonal berries

House Made Ice Cream or Sorbet

\$32.95 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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