PRIX FIXE

AMUSE-BOUCHE

1st course
FRENCH ONION SOUP
SWISS & GRUYERE CHEESE, BROCHE TOAST

2nd course
PETITTE INN KEEPER SALAD
ROMAINE, RADICCHIO, OLIVES, BACON, HEARTS OF PALM
BLUE CHEESE, VINAIGRETTE

3rd course
PACIFIC SHRIMP COCKTAIL
COCKTAIL SAUCE, HORSEARISH CREAM

4th course
entrees
(Choice of one)
CENTER CUT FILET MIGNON
MASHED POTATOES, GRILLED ASPARAGUS, ROASTED CARROTS, DEMI-GLACE

WILD CAUGHT SWORDFISH
CELERY ROOT PUREE, BRUSSEL SPROUTS, WATERCRESS, MUSTARD SAUCE

ORGANIC HALF CHICKEN
THREE CHEESE RISOTTO, ROASTED CARROTS CHICKEN AU JUS

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

Dessert
(choice of one)
NEW YORK STYLE CHEESECAKE, BERRY SAUCE

CHOCOLATE CAKE, CHOCOLATE SAUCE, FRESH BERRIES

$165 PER PERSON

*20% gratuity for gatherings of 6 or more

08/01/2023

Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any allergy of any type of food.