



## ***PRIX FIXE***

### **AMUSE-BOUCHE**

#### **1<sup>st</sup> course**

**FRENCH ONION SOUP**  
SWISS & GRUYERE CHEESE, BRIOCHE TOAST

#### **2<sup>nd</sup> course**

**PETITE INN KEEPER SALAD**  
ROMAINE, RADICCHIO, OLIVES, BACON, HEARTS OF PALM  
BLUE CHEESE, VINAIGRETTE

#### **3<sup>rd</sup> course**

**PACIFIC SHRIMP COCKTAIL**  
COCKTAIL SAUCE, HORSERADISH CREAM

#### **4<sup>th</sup> 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.