



3-COURSE CHOICE MENU

JUST \$53 PER PERSON. AVAILABLE DAILY AS OF 8:00 PM

APPETIZER

Tuna Tataki

Seared ahi tuna served with fresh wakame, crisp cucumber, and radish, finished with a flavorful Asian soy dressing and a touch of wasabi mayonnaise

OR

Evening Breeze Salad

Arugula, ripe tomatoes, artichokes, avocado, capers, Parmesan cheese, and toasted pine nuts, served with house vinaigrette and crispy tortilla chips



ENTRÉE

Ocean & Earth Duo

Free-range chicken breast paired with succulent lobster medallions, drizzled with a red wine sauce and aioli. Served with velvety mashed potatoes and tender asparagus

OR

Salmon Caprese

Roasted fillet with fresh cherry tomatoes and mozzarella, served over creamy truffle black fettuccine with asparagus



DESSERT

Our Homemade Dessert Selection

Indulge in your favorite treat from our irresistible dessert menu!

Elevate your dining experience with a perfectly curated wine pairing. For just \$12 per person, enjoy a carefully selected glass of wine that beautifully complements each course.

Wente 'Morning Fog' (Appetizer Pairing)

Central Coast, California, USA - *Chardonnay*

Notes of melon, green apple, and honeysuckle

Kiwi Cuvée (Entrée Pairing)

Languedoc, France - *Pinot Noir*

Flavors of cherry, raspberry, and strawberry