

# PRIX FIXE | 21.0

## STARTER

BUTTERNUT SQUASH + GRAVENSTEIN APPLE SOUP (V) (X)  
fried sage, cinnamon crème fraiche

## ENTRÉES

(choice of one)

FALL VEGETABLE BAKED CANNELLONI (V)  
ricotta, mozzarella, marinara sauce

ITALIAN SAUSAGE + FENNEL STUFFED RABBIT (X)  
marble potatoes, roasted root vegetables, rabbit jus

ROASTED LEG OF LAMB (X)  
brussel sprout hash, pink lady apples, rosemary lamb jus

## DESSERT

CHEF'S CHOICE (V)

add a 250ml carafe of today's featured wine | 7.0

# A LA CARTE

GRILLED MEDIUM RARE AHI TUNA (X) 23.0  
umbrian lentils, fennel, cucumber + red onion crudo




BAROLO BRAISED BEEF SHORT RIBS (X) 22.0  
roasted tomato pancetta ragout, soft polenta, horseradish gremolata

Executive Chef: Lance Dean Velasquez

Culinary Team: Michelle Agnew + Denise Emerson

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## KIDS

PASTA + TOMATO SAUCE 	8.0
orecchiette "little ears" pasta, tomato basil sauce, parmesan	
HOT DOG	8.5
¼ pound all beef, panorama bun, coleslaw, french fries	
 lacto-ovo vegetarian	 gluten free

# BEVERAGES

## BY THE CARAFE

	250ml / 500ml
SAUVIGNON BLANC murphy goode	8.0 / 16.0
SAUVIGNON BLANC new harbor	10.0 / 20.0
CHARDONNAY acacia	8.0 / 16.0
CHARDONNAY creme de lys	8.0 / 16.0
PINOT NOIR de loach	8.0 / 16.0
PINOT NOIR domaine chandon	12.0 / 24.0
CABERNET SAUVIGNON jade	9.0 / 18.0
TERMES numanthia	15.0 / 30.0
D'ALBA barbera	9.0 / 18.0
PROSECCO avissi (glass/ full bottle)	8.0 / 36.0
HOUSE SANGRIA	8.0 / 16.0
HOUSE WINE	7.0 / 14.0
VODKA LEMONADE	9.0

## HALF BOTTLES

BRUT ROSE chandon .187ml	11.5
BRUT chandon .375ml	27.5
SANCERRE les charmes .375ml	21.0
CHINON domaine de beausejour .375ml	19.5

## BEER

SIERRA NEVADA	5.0
ANCHOR STEAM	5.0
CORONA	5.0
RACER 5	5.0
SCRIMSHAW	5.0
BERSALIS BELGIAN ALE	8.0
GAGELEER GALE ALE	8.0
CHIMAY	8.5

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HOT FOOD  
GRAB + GO  
SNACKS  
WINE  
BEER

COFFEE + ESPRESSO + MORE

COFFEE	2.0
ICED COFFEE	2.1
CAFÉ LATTE	3.25
CAPPUCCINO	3.25
ESPRESSO	2.0
MOCHA	3.75
HOT CHOCOLATE	2.75
HOT TEA	2.0
ICED TEA	2.25
MILK	1.75
HOUSE LEMONADE	3.5

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