

THREE COURSE DINNER \$85

FIRST COURSE

Please select one of the following

- CHARLIE'S ONION SOUP
FOIE GRAS, TRUFFLES, GRUYÈRE CHEESE PUFF PASTRY
- ORGANIC GREEN SALAD
SHAVED BABY VEGETABLES WITH BASIL ORANGE VINAIGRETTE
- THREE CHEESE RAVIOLI
INTENSE TOMATO COULIS, ALASKAN SNOW CRAB

MAIN COURSE

Please select two of the following

- WILD ALASKAN SALMON
LEMON SMASHED POTATOES, GREEN ASPARAGUS, SPINACH COULIS
- LEMON ROASTED CHICKEN BREAST
WHITE CORN AND BITTER GREENS, SEASONAL MUSHROOMS, NATURAL JUS
- BLUE CHEESE CRUSTED BEEF TENDERLOIN
WILD MUSHROOMS, ROSTI POTATOES, SHALLOT JAM, PINOT NOIR JUS

DESSERT

Please select one of the following

- WARM MOLTEN CHOCOLATE CAKE
BLACKBERRY CHEESECAKE, ICE CREAM BERRY COMPOTE
- CLASSIC VANILLA BEAN CRÈME BRULEE
CRISP ACCOMPANIMENTS
- ASSORTED SEASONAL BERRIES
FRESH CRÈME AND TOASTED MERINGUE

ADDITIONAL FAMILY STYLE SIDES

\$10 Priced per person

Choose 2 items

- GARLIC POMME PUREE
- PARMESAN FRENCH FRIES
- MEDITERRANEAN RATATOUILLE
- BLACK TRUFFLE AND FONTINA CHEESE MACARONI
- CREAMY ROASTED GARLIC BLOOMSDALE SPINACH
- GRILLED GREEN ASPARAGUS, ESPELETTE OIL, SHAVED BIANCO DI SARDO

*All food and beverage prices are subject to 20% service charge and 8.10% sales tax.
Our menus are subject to change. We will be in contact with you if some of the items you selected are no longer available.*