FIRST COURSE Please select one

Baby Gem Shrimp Louie Salad Butter lettuce, watermelon radish, avocado, green

sutter lettuce, watermelon radish, avocado, green onions, cucumbers, grape tomatoes, and champagne vinaigrette

Pear Salad

Baby mixed greens, candied walnuts, parmesan shaved cheese, red onions, apricots, and peach honey vinaigrette

USDA Prime Rib 10oz

tother's E \$75 PRE-FIX

Au Gratin potatoes, grilled asparagus, au jus and horserasdish cream

Pan Seared Fresh Halibut

Crusted with macadamia nuts and panko herbs, with oven roasted sweet potato ratatouille, topped with a

prickly pear butter sauce Seafood Paella

Scallops, shrimp, Bilbao chorizo, green lip mussels, saffron rice, green peas, bell peppers, tomatoes, garlic, and wine butter broth

Stuffed Boneless Chicken

Stuffed with apricots, parmesan cheese, baby spinach, and Point Reyes blue cheese wrapped in bacon and glazed with fired roasted pepper sauce, served with mashed potatoes

New York Cheesecake Topped with Berries Blackout Chocolate Cake

SECOND COURSE

Please select one

THIRD Course

Please select one