



Dinner Prix-Fixe
5pm-6pm
\$49 per person

BEET & CITRUS SALAD

mix lettuce, marinated beets, citrus, pistachio-cranberry crumble, wildflowers, honey vinaigrette, goat cheese mousse

CAESAR SALAD

Brick Street Farms baby gem lettuce, house garlic dressing, sourdough croutons, fresh parmesan



SHORT RIB PASTA

handcrafted semolina pasta, pomodoro, local burrata

BELL EVANS CHICKEN BREAST

goat cheese, lemon passion beurre blanc, house dried tomato, mashed potato, grilled asparagus



BLACKENED YELLOWFIN TUNA

warm fingerling salad, charred sweet peppers, chipotle compound butter

GRILLED PRIME FLAT IRON

garlic butter, chimichurri, crispy potatoes, grilled asparagus



KEY LIME PIE

CHOCOLATE TORT

TIRAMISU