



EASTER DINNER PRIX FIXE MENU

SUNDAY, APRIL 5 | 4:00PM - 8:00PM

STARTING AT \$45++ | ADD WINE PAIRINGS \$12++

First Course

Choice of one

LOBSTER BISQUE GFF

sherry & chive oil +2

FRENCH ONION SOUP GFF

crouton, gruyère & provolone cheeses

CAESAR SALAD GFF

romaine, parmesan, garlic baguette,
classic caesar dressing

WEDGE SALAD GFF

baby iceberg, tomatoes, bacon,
bleu cheese crumbles, choice of dressing

ROASTED BEET SALAD GFF

frisée, goat cheese, candied pistachios,
white balsamic honey vinaigrette +2

SHRIMP COCKTAIL GFF

three chilled shrimp, horseradish cream,
cocktail sauce, watermelon radish

HONEY BOURSIN

SEARED DUCK CRISP GFF

two artisan crisps, seared duck,
honey boursin, cherry reduction

POTATO SKINS GFF

two crisp skins with bacon,
smoked gouda mix, chives, sour cream

WINE PAIRING Rose or Pinot Noir

Second Course

Choice of one

POT PIE chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

BAKED HAM GFF honey dijon glazed, haricots verts, choice of garlic mashed or parmesan leek potatoes 45

PESTO PRIMAVERA GFF cavatappi, cream, spinach, parmesan, vegetable medley, garlic baguette with chicken 45 ~ with shrimp 49

CHICKEN FRANÇAISE GFF parsley-caper lemon sauce, asparagus, parmesan leek potatoes 47

BEEF BOURGUIGNON GFF sauteed carrots, crispy onions, demi-glance, garlic mashed potatoes 49

SALMON* GFF dill cream sauce, haricots verts, garlic mashed potatoes 49

SWORDFISH* GFF pan-seared, roasted vegetables, carrot puree, harissa honey glaze 49

TWIN LOBSTER TAILS GFF two 4 oz. lobster tails, butternut squash risotto, asparagus, drawn butter, lemon 69

FILET MIGNON* GFF choice of garlic mashed or parmesan leek potatoes 6 oz. 59 ~ 8 oz. 69

TOURNEDOS OSCAR* GFF bearnaise, crab & asparagus, choice of garlic mashed or parmesan leek potatoes 69

RIBEYE STEAK* GFF choice of garlic mashed or parmesan leek potatoes 12 oz. 69

FILET* & GARLIC SHRIMP GFF choice of garlic mashed or parmesan leek potatoes 65

FILET* & CRAB CAKE choice of garlic mashed or parmesan leek potatoes 69

FILET* & LOBSTER GFF choice of garlic mashed or parmesan leek potatoes 75

WINE PAIRING Chardonnay or Syrah

Third Course

Choice of one

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

SIGNATURE CHÔMEUR PUDDING butter cake, maple syrup, vanilla ice cream

CHOCOLATE SOUFFLÉ CAKE warm fudge center ~ add à la mode +2

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

PEACH COBBLER grilled peaches, cookie crumble topping ~ add à la mode +2

WINE PAIRING Dessert White or Grahams' Six Grapes Port

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Cocktails

HUGO SPRITZ

prosecco, mint, elderflower 10

SCARLET DOVE

tequila, grapefruit, cranberry 10

SNOW ANGEL

vanilla vodka, cinnamon, cream 10

BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry, thyme, angostura bitters 12

MINTED MULE

tattersall barrel rum, pineapple, mint, ginger beer 12

SILVER PINE

tattersall gin, lemon, rosemary 12

THE FALL GUY

tattersall rye, apple brandy bitters 14

Martinis

GATSBY

beefeater gin, absolut vodka, elderflower, lime, sparkling wine 10

FRENCH MARTINI

tattersall tightline vodka, raspberry, pineapple, lime 10

THE GENERAL

tattersall rosso gin, blue curaçao, lemonade, sparkling wine 11

ESPRESSO MARTINI

absolut vanilla, house irish cream, mr black, espresso 12

Spirit-Free

PEACHY KEEN

peach shrub, orange juice, ginger beer 7

FIGGY STARDUST

fig, cherry, lemon, rosemary 7

On Tap

MICHELOB GOLDEN LIGHT 6

SEASONAL ROTATION 8 ~ KONA BIG WAVE 8

ALASKAN AMBER ~ SURLY FURIOUS 8

WARPIGS FOGGY GEEZER 8

Bottle & Can

COORS LIGHT ~ BUSCH LIGHT 6

SAMUEL ADAMS LAGER ~ STELLA ARTOIS 7

FULTON LONELY BLONDE 7

CORONA ~ AMSTEL LIGHT 7

WHITE CLAW SELTZER ~ BLACK CHERRY OR MANGO 7

LOON JUICE CIDER 8

Alcohol-Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DAWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

Wine

Glass | Bottle

SPARKLING WINE

Benvolio Prosecco, Veneto, ITA 10 | 38

Nicolas Feuillatte Brut Rosé Champagne, Chouilly, FRA 95

Veuve Clicquot Champagne, Reims, FRA 125

RIESLING

Kung Fu Girl, Columbia Valley, WA 10 | 38

Selbach Incline, Mosel, DEU 14 | 53

Maximin Grünhaus, Abtsberg, Mosel, DEU 92

PINOT GRIGIO

Santa di Terrossa, Veneto, ITA 9 | 34

A to Z Wineworks, OR 12 | 46

Jermann, Northeastern ITA 57

CHARDONNAY

Murphy-Goode, Sonoma, CA 9 | 34

Oak Farm, Lodi, CA 12 | 46

Sonoma-Cutrer, Sonoma, CA 14 | 53

Cakebread, Napa Valley, CA 89

Flowers, Sonoma, CA 91

SAUVIGNON BLANC

Murphy-Goode, Sonoma, CA 9 | 34

Juggernaut, Marlborough, NZL 12 | 46

Twomey, Sonoma, CA 61

ROSÉ & OTHER WHITES

Campuget Rosé, Rhône, FRA 9 | 34

Pieropan Soave, ITA 13 | 49

Sella & Mosca La Cala Vermentino, Sardinia, ITA 14 | 53

Minges Scheurebe Feinherb, Pfalz, DEU 62

Nikolaihof Grüner Veltliner Hefeabzug, Wachau, AUT 86

PINOT NOIR

Murphy-Goode, Sonoma, CA 9 | 34

Banshee, Santa Barbara, CA 12 | 46

J Vineyards, Russian River Valley, CA 91

Cloudy Bay, Marlborough, NZL 93

Flowers, Sonoma Coast, CA 96

MERLOT

Sterling, Central Valley, CA 9 | 34

Emmolo, Napa Valley, CA 20 | 73

Duckhorn, Napa Valley, CA 92

CABERNET SAUVIGNON

Murphy-Goode, Sonoma, CA 9 | 34

Oak Farm Tievoli, Lodi, CA 12 | 46

Beringer Knights Valley, Sonoma, CA 18 | 68

Cyrus, Sonoma, CA 72

Duckhorn, Napa Valley, CA 106

Jordan, Alexander Valley, CA 114

L'Ecole No 41, Ferguson, WA 121

OTHER REDS

Doña Paula Malbec, Mendoza, ARG 12 | 46

Cline Syrah, Sonoma, CA 14 | 53

Ziereisen Blauer Spätburgunder, Baden, DEU 16 | 62

Tenuta di Arceno Chianti, Tuscany, ITA 66

Ridge Three Valleys Blend, Sonoma, CA 68

Juan Gil Blue Label Blend, Jumilla, ESP 80

Valdicava Rosso di Montalcino, Tuscany, ITA 84

Frog's Leap Zinfandel, Napa Valley, CA 92

Tenuta Sette Cieli Noi 4, Tuscany, ITA 95

Justin Isosceles Blend, Paso Robles, CA 102

Pride Syrah, Sonoma, CA 105

Sartori di Verona Amarone, Veneto, ITA 105