THE FALL EDITION

SEXY. COMFORTABLE.
DELICIOUS.

SEASONAL DINING

GOOD FOOD • GOOD COMPANY
FALL 2026

PRIX FIXE • FALL 2026

DINNER $50 | OPTIONAL WINE PAIRING $25

*(V) Vegetarian (VG) Vegan (GF) Gluten Free * Option*

OPENING ACTS

Garlic Shrimp (GF)
Pan seared, herb butter polenta
Pairing: 2025 Grain d' Ocean, White Blend, FRA

Braised Brisket
Sweet potato waffle, roasted shallot horseradish cream sauce
Pairing: 2022 Edmeades Zinfandel, Mendocino, CA

Cream of Wild Mushroom & Brie Soup (V)
Pairing: 2023 Carmel Road Pinot Noir, CA

Golden Beet & Chevre Salad (V) (GF) (VG)*
Berry vinaigrette, pepitos
Pairing: 2025 Hampton Water Rose, FRA

MAINSTAGE

Linguini Frutti di Mare
Shrimp, scallops, lobster, fish, mussels
Pairing: NV Schramsberg "Mirabelle" Brut Rosé, Healdsburg, CA

Bison Meatloaf (GF)
Mushroom bordelais, mashed potatoes, vegetable of the day
Pairing: 2024 Bootleg Cabernet Sauvignon, Paso Robles, CA

12 oz Cheshire Farms Pork Chop (GF)
Bone on, apple raisin sage sauce, mashed potatoes, vegetable of the day
Pairing: 2022 Plowbuster Pinot Noir, Willamette Valley, OR

Kafta Kebobs (V) (VG) (GF)
Middle Eastern Impossible meat, rice, lentils, baby heirloom tomatoes, garlic sauce
Pairing: 2022 Prisoner "Unshackled" Sauvignon Blanc, CA

ENCORE

Pumpkin Cheesecake (V)
Pairing: Ca' Montebello Moscato, ITA

Chocolate Grand Marnier Crème Brûlée
Pairing: Ca' Montebello Sangue di Giuda, ITA

Dow's Ruby Red Port (V) (VG) (GF)
Pairing: Warres Otima 10-Year-Old Tawny Port, PRT

Eating raw or undercooked eggs, poultry, meats, seafood, or shellfish can be hazardous to your health.

HOUSE POLICIES

Automatic 18% Hospitality Service Charge on all checks goes to our award-winning staff.
Exceptional Experience Gratuity goes directly to your server or bartender. • 3% credit card processing fee.
Children under age 7 are not admitted after 7p. No strollers or highchairs inside at any time.

Proprietors: Maxine & Kirt Earhart • Executive Chef & Partner: Tom Hughes • General Manager: Ricky Martinez