



*In Addition to Our Regular Menu
We Are Offering Our Chef's Fall Menu*

Starters

Beet Salad \$14

*Red and Gold Beets, Valbreso Feta, Marcona Almonds,
Spinach, Herb Tahini Dressing*

House Made Butternut Squash Gnocchi \$32

Kaluga Caviar, Brown Butter Sage, Chervil, Prosciutto

Entrées

Braised Short Ribs \$48

*Slow Braised Double Bone Short Rib, Hoisin Plum Glaze,
Parsnip Purée, Roasted Carrots*

Blackened Seafood Pappardelle \$41

*Sautéed Shrimp and Scallops, Bell Peppers,
Smoked Andouille Sausage*

Dessert

Pumpkin Cheesecake \$12

Caramel Sauce Drizzle, Topped with Spiced Whipped Cream

Executive Chef Jesus Mendoza