

CURRENT

BY Howard Hughes.

Date Night

First Course

Parsnip Soup
candied almonds, chives

Burrata & Heirloom Crostini
baby heirlooms, white balsamic, lemon oil

Second Course

6oz Filet of Beef
white truffle potato puree, watercress salad

Roasted Salmon
israeli cous cous, sautéed spinach, citrus butter sauce

Herb Roasted Chicken Breast
baby heirloom potatoes, glazed rainbow carrots, chicken jus

Third Course

Flourless Torte
crushed merengue, blue bell vanilla ice cream, passion fruit coulis

Apple Butter Cake
cinnamon ice cream, apple crisp, calvados crème anglaise

\$45 pp

Price includes a bottle of wine per couple. Sales tax and gratuity not included.

Wine Selections

Chateau St Michelle Sauvignon Blanc, Columbia Valley

William Hill Chardonnay, California

Deloach Pinot Noir, California

Donna Laura Ali Sangiovese di Toscana, Italy

Gascon Colosal Red Blend, Mendoza Argentina

Executive Chef RICHARD MENDOZA

Executive Sous Chef JOHANA GOMEZ