

**3 Course Chef's Tasting Menu**  
**\$54**  
**Fresh Baked Corn Muffins**

**Starter**

*Choice Of*

**FOREST MUSHROOM SOUP**

Herb Braised Mushrooms, Sherry Cream, Porcini Mushroom Dusted Croutons

**or**

**SWEET CHILI GLAZED CHICKEN DRUMETTES**

Ginger-Lemongrass Aioli, Cilantro, Toasted Peanuts

**or**

**BURRATA CHEESE & BEET SALAD**

Winter Lettuce, Local Citrus, Whole Wheat Crostinis, Orange Marmalade

**or**

**CAESAR SALAD**

White Anchovies, Egg, Tomato Confit, Parmesan, Capers, Sourdough Croutons

**Entrée**

*Choice Of*

**SPICED GRILLED LAMB RACK CHOPS**

Fruited Basmati Rice, Toasted Almonds, Moroccan Vegetable Roast, Lamb Jus

**or**

**CITRUS GLAZED SALMON & LOBSTER-SHRIMP DUMPLINGS**

Bok Choy, Shitake Mushrooms Sauté, Miso Broth

**or**

**SPINACH, MUSHROOM, & ARTICHOKE LASAGNA**

Bellwether Farms Ricotta Cheese, Tomato Fondue, Basil Pesto

**or**

**CHIPOTLE BRAISED BEEF CHEEK & GREEN CHILE TAMALES**

Guajillo Chili Sauce, Braised Black Kale, Cotija Cheese

**Dessert**

*Choice Of*

**CHOCOLATE STICKY BUN**

Butterscotch Frosting, Cocoa Nibs

**or**

**MASCARPONE RICE PUDDING**

Sour Cherry Compote, Pistachio Crunch