



## Fall Restaurant Week 2019

### Starter

*Choose one*

#### **Asparagus, Fennel & Kale Velouté**

pecan cream, lentil & pepita topping  
*paired with Chandon Superior Sparkling*

#### **El Chorro Twisted Caesar**

little gem, radicchio, arugula, aged parmesan, crispy quinoa,  
walnut caesar dressing  
*paired with Cloudy Bay Sauvignon Blanc*

### Entrée

*Choose one*

#### **Grilled Petite Filet Mignon**

truffle gnocchi, asparagus & heirloom carrots, port balsamic demi-glace  
*paired with Oberon Cabernet Sauvignon*

#### **Seared Alaskan Halibut**

forbidden rice, tricolor cauliflower & snap peas, yuzu tarragon beurre blanc  
*paired with Heitz Cellars Chardonnay*

#### **Vegetable Napoleon**

spinach, eggplant, grilled citrus quinoa, sweet red bell pepper sauce  
*paired with Rodney Strong Pinot Noir*

### Dessert

*Choose one*

#### **Ginger Beet Cake**

Chambord Raspberry Coulis  
*paired with Zonin Prosecco*

#### **Housemade Brownie**

El Chorro Sticky Bun Ice Cream  
*paired with William Hill Merlot*

\$44 plus tax & gratuity per person Vegetarian & Gluten-Free options available upon request.

*\*\*Optional wine pairings available for an additional \$25 per person, or \$10 per glass.*