

## \$99 DINNER FOR TWO

AVAILABLE FRIDAYS & SATURDAYS

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### FIRST COURSE

choose one per guest

#### MUSHROOM BISQUE <sup>GF</sup>

portobello + onion + red wine + cream

#### ASPARAGUS SALAD <sup>N</sup>

mixed greens + cajun goat cheese + candied walnuts  
strawberries + balsamic glaze + tzatziki hummus dressing

### SECOND COURSE

choose one per guest

#### TUNA POKE \* <sup>GF</sup>

sesame + ponzu + pineapple + fiery sticky rice + avocado

#### PORTOBELLO FRIES <sup>GF</sup>

parmesan + truffle oil + garlic confit aioli

### MAIN COURSE

choose one per guest

#### BISTRO STEAK <sup>GF</sup> \*

whipped potatoes + seasonal vegetables  
braised leek compound butter + beef jus

#### SALMON ALLA TOSCANA <sup>N</sup> <sup>GF</sup>

artichoke hearts + pistachio panko herb crust  
sundried tomatoes + seasonal vegetables  
capers + tuscan cream sauce

NUT FREE OPTION AVAILABLE

#### HARISSA LAMB CHOPS <sup>GFO</sup>

two lamb chops + baba ganoush + pearl barley + bell peppers  
ADD \$5

### FOURTH COURSE

choose one for the table

#### SKILLET CHOCOLATE CHIP COOKIE

triple chocolate + vanilla ice cream + salted caramel sauce

#### AMARETTO TIRAMISU <sup>N</sup>

vanilla mascarpone + lemon curd + nutella

#### CHOCOLATE TORTE <sup>GF</sup>

raspberry mascarpone + raspberry purée

**N CONTAINS NUTS | GF GLUTEN FREE | GFO GLUTEN FREE OPTION AVAILABLE**

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.