



SHOW NIGHT MENU

\$49 per person
\$69 with wine pairing

first course

sweet carrot soup

chive crème fraîche

or

hummus

*red pepper thai curry hummus, house made grilled pita,
fried chickpea, chimichurri*

*Dancing Crow Sauvignon Blanc
Lake County, California*

second course

beef tenderloin

*haricot verts, herbed potato wedges,
veal demi-glace*

or

ravioli

*butternut ravioli, toasted walnut, sage, king trumpet
mushroom, spinach, fried carrot*

or

almond crusted trout

*brussels, king trumpet mushroom, potato dumplings,
parsnip puree, brown butter sauce*

*Elyse C'est Si Bon Blend
Napa Valley, California*

third course

pineapple whip ice cream

from our friends at Rose Rock Micro Creamery

or

apple spice pound cake

fruit compote, italian meringue, orange bourbon caramel

*Niepoort White Port
Douro, Portugal*



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fried chickpea, chimichurri*

*Dancing Crow Sauvignon Blanc
Lake County, California*

second course

beef tenderloin

*haricot verts, herbed potato wedges,
veal demi-glace*

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ravioli

*butternut ravioli, toasted walnut, sage, king trumpet
mushroom, spinach, fried carrot*

or

almond crusted trout

*brussels, king trumpet mushroom, potato dumplings,
parsnip puree, brown butter sauce*

*Vina Jaraba Tempranillo
Napa Valley, California*

third course

pineapple whip ice cream

from our friends at Rose Rock Micro Creamery

or

apple spice pound cake

fruit compote, italian meringue, orange bourbon caramel

*Niepoort White Port
Douro, Portugal*