

Dine Out Menu

\$49, priced per person, not including tax & gratuity

We politely decline modifications to the Dine Out Menu
Please inform your server of any allergy concerns

appetizers

Tomato Bruschetta (V)

grilled focaccia, balsamic pearls, ricotta cheese

Beet & Burrata Salad (V) (GF)

tossed arugula, toasted pistachio, basil and lemon oil

Baked Oyster Motoyaki (GF)

oysters, korean red miso and foie gras mayonnaise, caviar

entrees

Roasted Chicken Supreme (GF)

spanish wine chorizo mashed potato, vegetables, chicken jus

Seared Arctic Char (GF)

roasted fingerling potatoes, vegetables, chimichurri

Butternut Squash Ravioli (V)

brown butter, sage, toasted pine nuts, pecorino romano

enhancements

\$59*

Veal Osso Bucco (GF)

saffron risotto, gremolata

Yuzu Kosho Marinated Sablefish (GF)

roasted fingerling potatoes, braised daikon, bok choy, orange salsa

**for \$10 more, substitute your entrée for one of these*

desserts

Buttermilk Panna Cotta (GF)

orange spiked cranberries, cranberry gel

White Chocolate & Horchata Mousse Tart

ancho chili & berry compote

featured wines

	6oz	9oz	btl
Quails' Gate Chardonnay	\$10 ^{.50}	\$15 ^{.75}	\$42
Quails' Gate Pinot Noir	\$14	\$21	\$56
Burrowing Owl Sauvignon Blanc	\$14	\$21	\$56
Burrowing Owl Merlot	\$18	\$27	\$72

Quails' Gate Late Harvest Optima

\$11/glass