



October Three Course Prix Fixe

68 Per Person
Entree Wine Flight additional 30

Starter

**French Onion or
Soup of the Day**

Smoked Salmon
*frisee, fried capers
horseradish cream*

Heirloom Tomato Salad
*fresh mozzarella
balsamic syrup, basil oil*

Forbes Mill Trio (all three)

Prime Filet Mignon
cognac peppercorn sauce

Bacon Wrapped Scallop
*butternut squash
apple cider reduction*

Boneless Short Ribs
*soy-ginger glaze
yukon mashed potatoes*

Suggested Wine Flight

**2011 Hall
Cabernet Sauvignon**
Napa Valley

**2011 Novy
Chardonnay**
“Rosella’s Vineyard”
Santa Lucia Highlands

**2011 Henri Morel
Cote-du-Rhône Villages**
“Signargues”
Southern Rhône

Dessert

Pumpkin Cheesecake
maple tuile, crème anglaise

Executive Chef Brian Weselby

*Wine Director Patrick Mullane
GM / Sommelier Tim Gray*