

## - First Course -

Crispy Dungeness Crab arancini
Tarragon and lemon aioli 14.00

Or

Baby greens gf Tomatoes, carrots, shaved fennel, herb vinaigrette 8.00

## Entrees -

Seared wild Salmon gf Roasted broccoli, black rice, curry beurre fondu 29.00

Or

Grilled New York Steak 12oz
Prepared with roasted garlic potatoes,
seasonal vegetables, herb butter, and madeira 34.00

Or

Apple glazed pork short ribs gf Creamy polenta, baby carrots, cider jus 26.00

## Dessert —

Ava Chocolate fudge Cake with blackberry sauce 8.00

\*Let Our Servers suggest the perfect pairing