



## **USDA Prime Grade Beef Dinner**

We invite you to join us for a special night!  
Thursday, March 12<sup>th</sup> 2015

### 1<sup>st</sup> COURSE

~Tartare of Filet Mignon~

*Capers, Dijon Mustard, Crostini*

Peter Paul, Brut, Champagne NV

### 2nd COURSE

~Segundo Trio~

*Lobster Salad, Tomato & Tarragon Bisque, Grilled Point Reyes Toma Cheese*

Pey Marin, Riesling, "The Shell Mound," Marin County 2011

### 3rd COURSE

~Wood Fire Grilled NY Strip~

*Potato Croquettes, Grilled Spring Asparagus, Wild Mushroom Bordelaise*

Frank Family, Cabernet Sauvignon, Napa Valley 2012

### DESSERT COURSE

~Silky Butterscotch Custard~

*Hazelnut Twill Cigar, Caramel Sauce*

Royal Tokaji, Mad Cuvee, Hungary 2012

**\$95 per person ~ Tasting Menu**  
**\$35 per person ~ Wine Paring**

\*Please call to speak to our hostess for reservation information and details. Reservations will be entered for 6:30 pm and dinner begin at 7:00 pm. If there are food allergies, or dietary restrictions, please let us know at the time you make the reservation and we will accommodate those guest as needed.