



EASTER DINNER PRIX FIXE MENU

First Course

Choice of one

FRESH OYSTERS* GFF
two fresh oysters, citrus mignonette, lemon

OYSTERS ROCKEFELLER*
two grilled oysters, spinach & pernod cream, parmesan breadcrumbs

SHRIMP COCKTAIL GFF
three chilled shrimp, horseradish cream, cocktail sauce, watermelon radish

ESCARGOT PURSES
two boursin cheese & escargot wrapped wontons, creamy lemon butter sauce

SEARED DUCK CRISP* GFF
two artisan crisps, seared duck, honey boursin, cherry reduction

LOBSTER BISQUE GFF
sherry & chive oil

ROASTED BEET GFF
frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

CAESAR SALAD GFF
romaine, parmesan, garlic baguette, classic caesar dressing

FRENCH ONION SOUP GFF
crouton, gruyère & provolone cheeses

WINE PAIRING Rose or Pinot Noir

Second Course

Choice of one

BAKED HAM GFF honey dijon glazed, carrots, haricots verts, parmesan leek potatoes 45

POT PIE chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

HERB RISOTTO GFF wild mushroom, sweet peas, boursin, paprika oil 45 ~ with chicken 49 ~ with salmon 59

PASTA PROVENÇAL fresh linguini, spinach, wild mushrooms, black truffle, garlic cream sauce 45 ~ with sausage or chicken 49

CHICKEN FRANCAISE GFF lemon parsley caper sauce, asparagus, parmesan leek potatoes 47

BEEF BOURGUIGNON GFF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 49

GRILLED ATLANTIC SALMON* GFF dill cream sauce, haricots verts, choice of side 53

SEARED HALIBUT GFF sautéed mix vegetables, tomato coulis, lemon basil oil 69

FILET OSCAR* GFF 6 oz. filet mignon on asparagus topped with crab meat & hollandaise sauce, choice of side 65

FILET & CRAB CAKE* GFF 4 oz. filet mignon, crab cake, cajun remoulade, fried caper, choice of side 65

FILET & LOBSTER* GFF 4 oz. filet mignon, 4 oz. lobster tail, lemon, drawn butter, choice of side 69

TWIN LOBSTER TAILS GFF twin, 4 oz. lobster tails, lemon, drawn butter, choice of side 69

FILET MIGNON* GFF topped with house steak butter, choice of side 6 oz. 59 ~ 8 oz. 69

RIBEYE STEAK* GFF topped with house steak butter, choice of side 12 oz. 65 ~ 18 oz. 79

CHOICE OF SIDE OPTIONS: vegetable medley, creamy herb risotto, house-cut fries, garlic mashed or parmesan leek potatoes

WINE PAIRING Chardonnay or Syrah

Third Course

Choice of one

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

SIGNATURE CHÔMEUR PUDDING butter cake, maple syrup, vanilla ice cream

CHOCOLATE GANACHE CAKE peanut butter ice cream, heath topping, fudge

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

FIRE ROASTED APPLE CRISP crisp old fashion oat topping ~ à la mode + 2

WINE PAIRING Dessert White or Grahams' Six Grapes Port

WITH WINE PAIRINGS \$12++

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Cocktails

TRIA'S WINTER MULE

currant-infused tattersall tightline vodka
rosemary syrup, ginger beer 10

VELVET NOCTURNE

tattersall tightline vodka, coffee liqueur,
butterscotch, house irish cream 10

GUAVA CHILE MARGARITA

jalapeno-infused blanco tequila, guava, lime 10

A FRIENDLY GESTURE

wheatley vodka, beefeater gin,
dry vermouth, orange bitters 12

POCA SPEZIA

jalapeno-infused blanco tequila,
herbal liqueur, sweet vermouth 12

FRONT PORCH

apple brandy, honey, lemon, peach shrub, iced tea 12

BLACKBERRY THYME OLD FASHIONED

jim beam, blackberry,
thyme, angostura bitters 12

Martinis

GATSBY

beefeater gin, absolut vodka,
elderflower, lime, sparkling wine 10

FRENCH MARTINI

tattersall tightline vodka, raspberry,
pineapple, lime 10

SALTY POOCH

absolut grapefruit, grapefruit cordial 11

ESPRESSO MARTINI

absolut vanilla, house irish cream,
mr. black, espresso 12

Spirit Free

PEACHY KEEN

peach shrub, orange juice, ginger beer 7

BLOOD ORANGE CHAI TEA

chai tea, blood orange, honey, ginger beer 7

FIGGY STARDUST

fig, cherry, lemon, rosemary 7

On Tap

MICHELOB GOLDEN LIGHT 6

SUMMIT EPA - KONA BIG WAVE 8

BLUE MOON - SURLY FURIOUS 8

SIERRA NEVADA HAZY LITTLE THING 8

Bottle & Can

COORS LIGHT - SAM ADAMS LAGER 6

MICH ULTRA - FULTON LONELY BLONDE 7

CORONA - AMSTEL LIGHT 7

STELLA ARTOIS - GUINNESS 8

LOON JUICE CIDER 8

WHITE CLAW - BLACK CHERRY OR MANGO 7

Alcohol Free

ATHLETIC IPA 7

ATHLETIC UPSIDE DOWN 7

SIERRA NEVADA HOP SPLASH 7

HEINEKEN 0.0 7

Wine

Glass | Bottle

SPARKLING WINE

Benvolio Prosecco, Prosecco, ITA	10		38
Argyle, Brut, Willamette Valley, OR	17		65
Nicolas Feuillatte, Brut Rose, Chouilly, FRA			95
Veuve Cliquot, Reims, FRA			125

RIESLING

Kung Fu Girl, Columbia Valley, WA	10		38
Selbach Incline, Mosel, GER	14		53
Maximin Grünhaus, Abtsberg, Mosel, GER			92

PINOT GRIGIO

Santa di Terrosa, Vento ITA	9		34
A to Z Wineworks, OR	12		46
Jermann, Northeastern, ITA			57

CHARDONNAY

Murphy Goode, Sonoma, CA	9		34
Oak Farm, Lodi, CA	12		46
Chevalier Montagny, Loire, FRA			77
Schaller Chablis, Burgandy, FRA			80
Flowers, Sonoma, CA			91

SAUVIGNON BLANC

Murphy Goode, Sonoma, CA	9		34
Ferrari Carano, Sonoma, CA	10		38
Twomey, Sonoma, CA			61

ROSE & OTHER WHITES

Campuget Rose, Rhone, FRA	9		34
Lubanzi Chenin Blanc, Swartland, W.O.	11		42
Minges Scheurebe Feinherb, Pfalz GER			62

PINOT NOIR

Murphy Goode, Sonoma, CA	9		34
Banshee, Santa Barbara, CA	12		46
Etude, Carneros, CA			77
Marsannay, Burgandy, FRA			87
J Vineyards, Russian River Valley, CA			91
Cloudy Bay, Marlborough, NZL			93

MERLOT

Sterling, Central Valley, CA	9		34
Trig Point, Alexander Valley, CA	18		68
Duckhorn, Napa Valley, CA			92

CABERNET SAUVIGNON

Murphy Goode, Sonoma, CA	9		34
Oak Farm Tievoli, Lodi, CA	11		42
Beringer Knights Valley, Sonoma, CA	18		68
Dusted Valley, Columbia Valley, WA			81
Duckhorn, Napa Valley, CA			106
Jordan, Alexander Valley, CA			114
L' Ecole, Ferguson, WA			121

OTHER REDS

Allegrini Valpolicella, Veneto, ITA			47
Susana Balbo Malbec, Mendoza, ARG	17		62
Cline Syrah, Sonoma, CA	14		53
Red Schooner Syrah, AU			73
Saldo Zinfandel, Oak Valley, CA			72
Ridge Three Valleys Red Blend, Sonoma, CA	18		68
BV Tappetry Reserve Red Blend, Napa Valley, CA			81
Lassegue Cardens Red Blend, Bordeaux, FRA			83
Justin Isosceles Red Blend, Paso Robles, CA			102