

# *Tonight's Tasting Menu*

*This menu consists of 6 courses of small plate items.  
Intended as a progressive prix fix menu.*

## *Duck Confit Quesadilla*

*Tortilla grilled with chevre cheese, roasted duck and grapes*

## *Caprese Salad*

*Ripe tomatoes, fresh mozzarella cheese, baby greens with a basil  
and lemon vinaigrette*

*Cioppino of Grilled California Seafood in a rich tomato broth.*

## *Quail Saltibucco*

*Boneless quail wrapped in Imported Italian prosciutto and finished  
with sage and honey jus and served with spring vegetables*

## *Oven roasted Filet of Beef*

*topped with chive butter served over garlic mashed potato.*

## *Dessert*

*Homemade apple strudel with vanilla bean ice cream.*

## *Includes*

*Non alcoholic beverages, bread and oil*

*\$65.00 per person plus tax, gratuity, and  
alcoholic beverages*