

FOUR COURSE DINNER INCLUDES STARTER, SALAD, ENTREE, & DESSERT

FIRST COURSE

(SHARED)

MARGHERITA FLATBREAD

HOUSE MADE MOZZARELLA MARINARA SAUCE, ROASTED TOMATOES, SHREDDED MOZZARELLA, BASIL CHIFFONADE, BALSAMIC GASTRIQUE

SECOND COURSE

(CHOICE OF ONE)

POTATO & LEEK SOUP

YUKON GOLD POTATOES, LEEKS, GARLIC, CREAM

STRAWBERRY & FIG SALAD

MIXED GREEN, TM DUCHE NUT CANDIED WALNUTS, FETA, DRIED FIGS, BERRIES, OHB HONEY, CHAMPAGNE VINAIGRETTE

THIRD COURSE

(CHOICE OF ONE)

70Z. PETITE FILET MIGNON | 70

HAND CUT, COMPOUND BUTTER, HASSLEBACK POTATO, BROCCOLINI

120Z. RIBEYE CERTIFIED ANGUS BEEF | 86

GRILLED, COMPOUND ANGELINE CABERNET BUTTER, HASSELBACK POTATO, SEASONAL VEGETABLES

CREAMY MUSHROOM CHICKEN | 66

RISOTTO, CHICKEN BREAST, SELECT MUSHROOMS, PARMESAN, WHITE WINE, GARLIC, LEMON ZEST, MICROGREENS

ROASTED VEGETARIAN LASAGNA | 62

SPINACH, FRESH MOZZARELLA, RICOTTA CHEESE, GARLIC, MARINARA, ALFREDO, PEPPERS, ONIONS, BASIL, PESTO, GARLIC BREAD

HONEY GARLIC GLAZED SALMON | 68

JASMINE RICE, BROCCOLINI, GARLIC, OHB HONEY, SOY SAUCE, GINGER

NEW ZEALAND LAMB RIB CHOPS | 80

FRESH MINT SAUCE, GARLIC MASHED POTATOES, SEASONAL VEGETABLES

ADD TO ANY ENTREE:

LOBSTER TAIL WITH LEMON & GARLIC BUTTER | 30

FOURTH COURSE

(CHOICE OF ONE)

MOUSSE AU CHOCOLAT

INTENSE DARK CHOCOLATE, CREAM, BUTTER, SHAVED CHOCOLATE

DECADENT BERRY COBBLER

VANILLA CUSTARD ICE CREAM, BLACKBERRIES, STRAWBERRIES, RASPBERRIES

Tel's Drink

COCKTAILS

LA VIE EN ROSE

EMPRESS ROSE ELDER FLOWER GIN, LYCHEE & GUAVA PUREE', CLUB SODA, ROSE GARNISH | 13

HONEY BEAR 75

EMPRESS INDIGO GIN, OHB CA HONEY SYRUP, LEMON JUICE, ROSE' SPARKLING WINE, GUMMY BEAR GARNISH | 14

CHOCOLATE OLD FASHIONED

WHISTLE PIG BOURBON, ORANGE, CHOCOLATE SYRUP, FEE BROTHERS AZTEC CHOCOLATE BITTERS, CLUB SODA | 13

WINE

J CUVEE BLANC (SPARKLING) | BOTTLE | 55

BOEKET BLANC DE BLANC (SPARKLING) | BOTTLE | 75

JLC JACK'S RIDGE ESTATE GROWN CABERNET SAUVIGNON | 15 | 49

