



Appetizer Course

Grilled White Gulf Prawn Cocktail

or

Oysters Rockefeller - 'Roland Henin's Recipe'

Salad Course

Classic Wedge of Iceberg Lettuce, Cherry Tomatoes, and Point Reyes
Blue Cheese Dressing with crumbled Nueske's
Applewood Smoked Bacon

or

Cole's Chop House Caesar - 'Creamy Garlic and
Boquerones Anchovy Dressing'

Entree Course

Creekstone Farms Natural Petite Filet Mignon (7 oz.)

or

Öra King New Zealand Salmon Filet (8 oz.)

or

Duroc - Center Cut Pork Chop - Smithfield Farms- (14 oz.)

*Each entree is accompanied by Brussels Sprouts &
Herb Roasted Potatoes*

Dessert Course

Vanilla Bean Crème Brûlée

or

Warm Chocolate Brownie

served with caramel gelato and warm chocolate sauce

**Four-course prefixed menu \$55 per person.
10% donated to local relief fund**

**Available Sunday-Thursday to Local Napa, Sonoma, & Solano
County Residents**