

THURSDAY
7/23/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“Summer Elegance”

Seasonal flavors, thoughtfully prepared.

\$55

FIRST COURSE

(Choose One)

PEACH & HEIRLOOM TOMATO 1/2 SALAD

*Geiringer's peaches poached in sweet & sour rose water,
whole grain mustard, heirloom tomatoes,
mixed greens, bread croutons and edible flowers*

BASIL DEVILED EGGS

*Basil deviled Eggs finished with trout roe,
basil crisp and fresh basil*

ENTREE

(Choose One)

CHILEAN SEA BASS

*Pan-seared Chilean sea bass served over lime
tagliatelle with grilled asparagus.*

FILET MIGNON – MCGREGOR PLATE

*6 oz center-cut filet mignon with creamy
mashed potatoes, seasoned asparagus,
and classic Diane sauce.*

DESSERT

(Choose One)

BLACKBERRY COBBLER

*Warm baked blackberries beneath a
buttery golden crust, served with vanilla ice cream*

CREME BRÛLÉE

Vanilla Custard, Caramelized Sugar, Raspberry

DRINKS

(Choose One)

Iced Tea, Soft Drinks, Lemonade, or Coffee