

THURSDAY
8/6/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“Late Summer Table”

Simple. Elegant. Seasonal.

\$55

FIRST COURSE

(Choose One)

CLASSIC CAESAR SALAD

*Crisp romaine hearts, grated Parmesan,
garlic croutons, white anchovies, and
traditional Caesar dressing*

PEACH AND CAPRESE SALAD

*Local Geiringer's peaches, heirloom tomatoes, fresh
mozzarella, young greens, olive oil, and aged balsamic*

ENTREE

(Choose One)

SCOTTISH SALMON

*Pan-seared Scottish salmon, cauliflower crème,
roasted cauliflower, pan-seared fingerling potatoes, fresh
Granny Smith apple salad, finished with nasturtium*

FILET MIGNON – MCGREGOR PLATE

*6 oz center-cut filet mignon with creamy
whipped potatoes, grilled asparagus,
and classic Sauce Diane*

DESSERT

(Choose One)

APPLE CROSTATA

*House-made apple crostata with a buttery crust
and warm caramel sauce*

CREME BRÛLÉE

Vanilla Custard, Caramelized Sugar, Raspberry

DRINKS

(Choose One)

Iced Tea, Soft Drinks, Lemonade, or Coffee