



THE CUVEE

STARTERS

PRIME CHOPPED SALAD

Mixed field greens tossed with tomato, cucumber, red onion, pickled fennel, pumpkin seeds, roasted garbanzo beans, Granny Smith apple, radish, Tillamook cheddar with champagne raspberry vinaigrette

SCRATCH MADE SOUP OF THE DAY

ENTRÉE CHOICES

WILD DIVER SCALLOPS

Seared diver scallops with roasted tomato fish fume, Dungeness crab risotto cake, radish, fennel and asparagus

MESQUITE-ROASTED CHICKEN CHOP

Boursin-stuffed, fire-roasted chicken chop served with mirapoix, housemade Maderia cream sauce, fresh herb and whipped potatoes

NEW YORK STEAK AU POIVRE

Lightly crusted with a four peppercorn blend, pink peppercorn cognac sauce and whipped potatoes

DESSERT CHOICES

CHOCOLATE NAUGHTY CAKE

CRÈME BRULEE

BEVERAGES

Fresh brewed iced tea, soft drinks and Kobos French Roast Coffee

Executive Chef Greg Samples

\$45.00 PER PERSON