



RRAZZ THREE COURSE DINNER

FIRST

KABOCHA PUMPKIN BISQUE

lemon crème fraîche, fried sage

Or

PETITE ICEBERG LETTUCE WEDGES

smoked bacon, shaved pickled onions, Point Reyes Blue cheese dressing

~Wine pairing~ Br Cohn "Silver Label" Chardonnay, North Coast

ENTREES

FRESH RIGATONE PRAWNS

smoked chili cream, shitake mushroom

Or

SPAGHETTI SQUASH STIR FRY

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

Or

OVEN ROASTED MARY'S FARM CHICKEN

grilled artichoke, picholine olives, rustic mashed potatoes, Maui onions jus

~Wine pairing~ Br Cohn "Silver Label" Cabernet Sauvignon, North Coast

SWEETS

WARM RUM RAISIN-PECANS BREAD PUDDING

cranberry marmalade, warm caramel sauce

Or

HAZELNUT CHOCOLATE MOUSSE CAKE

crème anglaise, whipped cream, fresh strawberries

\$34 Three Course Dinner /\$45 with wine pairing