



ELBOW ROOM

BAR & GRILL

September 20 - 29

PRIX FIXE DINNER \$45

STARTER

House or Caesar Salad

ENTRÉE CHOICE

Chilean Sea Bass Seared Sweet roasted macadamia crust, orange ginger beurre blanc, truffle mashed potatoes, asparagus

Prime Rib-1855 Beef-12oz. Seasonal vegetables, truffle mashed potatoes **GF**

Crab Stuffed Jumbo Prawns Truffle mashed potatoes, sautéed broccolini, lemon beurre blanc **GF**

Kurobuta Bone-in Pork Chop Hoisin marinated, truffle mashed potatoes, braised cabbage **GF**

DESSERT CHOICE

Creme Brulee

Tiramisu

Chocolate Coffee Gelato

Ricotta Cheesecake with Bourbon Carmel Sauce & Nuts

Raspberry Sorbet with Fresh Berries



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MIKE'S WINE PICKS BY THE BOTTLE

CABERNET SAUVIGNON

2017 Cade Estate *Howell Mountain - Napa Valley*

BISTRO \$110 | DINE IN DEAL \$85 | TO GO \$75

2018 Rich Table *Columbia Valley*

BISTRO \$48 | DINE IN DEAL \$35 | TO GO \$20

PINOT NOIR

2019 Roar "Garys' Vineyard" *Santa Lucia Highlands*

BISTRO \$97.50 | DINE IN DEAL \$75 | TO GO \$58

2018 Flowers *Sonoma Coast*

BISTRO \$77 | DINE IN DEAL \$55 | TO GO \$40

CHARDONNAY

2018 Lucia "Soberanes Vineyard" *Santa Lucia Highlands*

BISTRO \$86 | DINE IN DEAL \$68 | TO GO \$55

2019 Cakebread *Napa Valley*

BISTRO \$60 | DINE IN DEAL \$45 | TO GO \$35

2018 Groth Hillview *Oak Knoll District, Napa Valley*

BISTRO \$40 | DINE IN DEAL \$32 | TO GO \$27

SAUVIGNON BLANC

2019 Le Petit Coquerel *Napa Valley*

BISTRO \$31 | DINE IN DEAL \$25 | TO GO \$20

AFTER DINNER

DESSERT WINES

2013 Far Niente Dolce Late Harvest White Wine

Napa Valley 25

2013 Far Niente Dolce with Creme Brulee 32

ILLY COFFEE

Brewed Coffee 4

Espresso 4

Cappuccino 5

Cafe Mocha 5.50

Iced Coffee 5.50