RE

THREE
for $75

First Course

Crispy Pork Belly
blood orange jicama slaw,
cornbread croutons, maple bbq

Caesar Salad

She Crab Soup

Second Course

7oz Filet
au gratin potatoes

Seared Proscuitto
Wrapped Salmon
braised swiss chard risotto,
toasted pinenut tomato pesto

Wagyu Bolognese
fresh pappardelle pasta,
burrata cheese, torn basil

Dessert

Vanilla Crème Brûlée

Key Lime Pie

Tiramisu

Choose one from each course

Add on

Brussels.....$13
Asparagus.....market
Béarnaise.....$4
Rick's Black & Bleu.....$5
The Company Crab Cake.....$20

Sommelier's Selections

Caymus-Suisun.....*$60*
Petit Sirah, California
Michele Chiarlo.....*$30*
"Nivole" Moscato (375ml)

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