



## PRIX FIXE SPECIAL \$59 DINNER MENU

### COCKTAIL & WINE SPECIALS

**Opulent Espresso Martini**, Vanilla Bean Patrón Reposado Tequila, Coffee Liqueur, Cold Brew, 18  
**Gold Fashioned**, WhistlePig PiggyBack Rye 6 Year, Jameson Irish Whiskey, Cabernet Simple Syrup, 18  
**Miraval, Rosé, Côtes de Provence**, 65  
**Emmolo, Sauvignon Blanc, Napa Valley**, 68  
**Belle Glos, 'Balade', Pinot Noir, Russian River Valley**, 85  
**Ehlers, Cabernet Sauvignon, Napa Valley**, 125  
**Altamura, Cabernet Sauvignon, Napa Valley**, 175

### FIRST COURSE CHOOSE ONE

**The Annie Tortilla Soup**, avocado relish, queso fresco, tortilla chips  
**Romaine Caesar Salad**, herb croutons, parmesan, boquerones  
**Beet Salad**, whipped ricotta, pistachios, saba vinaigrette, basil  
**The House Salad**, young lettuces, cucumber, pickled tomato & onion, olives, marinated feta  
**Pita & Dip Trio**, charred eggplant, tomato sofrito, labneh and fennel pollen

### SECOND COURSE CHOOSE ONE

**Atlantic Salmon**, piquillo pepper & fennel ragout, capers, agrumato oil  
**Mushroom & Goat's Cheese Strudel**, spinach neapolitan, brandy cream sauce  
**Coffee Roasted Tenderloin**, mushroom duxelles, creamy potatoes, pasilla chile sauce  
**Grilled Fillet Gulf Red Snapper**, lemon, capers, kalamata olives, parsley, olive oil  
**Grilled Whole Branzino**, charred lemon, olive oil, cucumber & black olive relish  
**Wagyu Filet Mignon 8 oz.**, simply grilled +30  
**Prime Bone-In Ribeye**, simply grilled +25

### DESSERT CHOOSE ONE

**Gianduja Chocolate Gateau**, frosted hazelnuts, vanilla ice cream  
**Pistachio Paris Brest**, choux pastry, macerated strawberries, pistachio dragees  
**Philadelphia Lemon Cheesecake**, Philadelphia cream cheese, lemon ginger cookie crust