



*Prix Fixe Menu Thirty Five Dollars, Additional Wine Flight Fifteen Dollars*

### *First Course*

#### *Oysters "213"*

A JIM HUGHES ORIGINAL. LOCAL OYSTERS BAKED WITH A BLEND OF AROMATIC GREENS. "NO SPINACH."  
*Paired with Domaine de Bernier Chardonnay*

#### *Ravioli "213"*

HOUSE MADE GRILLED CHICKEN RAVIOLI, SERVED ON A BED OF SPINACH,  
WITH A SUN DRIED TOMATO BEURRÉ BLANC, AND FINISHED WITH LUMP CRAB MEAT.  
*Paired with Bogle Sauvignon Blanc*

#### *Caesar Salad*

PROSCIUTTO WRAPPED HEARTS OF ROMAINE, PARMIGIANO REGGIANO CHEESE, MARINATED ANCHOVIES,  
AND HOUSE MADE CROUTONS AND DRESSING.  
*Paired with Esperto Pinot Grigio*

### *Main Course*

#### *Rockfish "213"*

FRESH LOCAL ROCKFISH, BAKED AND TOPPED WITH LUMP CRAB MEAT.  
FINISHED WITH A TARRAGON SUN DRIED TOMATO BURRÉ BLANC.  
*Paired with BV North Coast Chardonnay*

#### *Breast of Chicken Danielle*

FRENCHED LOCAL CHICKEN BREAST,  
QUICKLY SEARED AND OVEN-BRAISED WITH BABY ARTICHOKE AND SUN-DRIED TOMATOES.  
SERVED WITH RISOTTO.  
*Paired with Mark West Pinot Noir*

#### *Pepper Crusted Flat Iron Steak*

PEPPERCORN ENCRUSTED TENDER CUT STEAK, GRILLED, SERVED WITH A BRANDY GREEN PEPPERCORN SAUCE.  
*Paired with Bridlewood Syrah*

### *Dessert*

#### *Crème Brûlée*

A RICH EGG CUSTARD WITH A CARAMELIZED CRUST.  
*Paired with Eagle Eye Muscat Canelli*

#### *Chocolate Sheba "213"*

FLOURLESS CHOCOLATE CAKE WITH A WARM CHOCOLATE CENTER.  
*Paired with Graham's Six Grapes Ruby Port*