



DINNER & A SHOW

3 course | pre-fixe

WASHINGTON INN

APPETIZER

Soup Du Jour

^{GF} Beet & Goat Cheese Salad
arugula, walnuts, mustard seed vinaigrette

Braised Lamb Cavatelli
broccoli rabe, manchego cheese

ENTREE

Seafood Cioppino

shrimp, scallops, clams, & fish, spicy tomato broth, garlic aioli

^{GF} Plancha Seared Salmon

cauliflower- parsnip purée, pine nut, caper, & currant relish, sautéed spinach, brown butter, pomegranate molasses

^{GF} Grilled Meyers Ranch Flatiron Steak

roasted cipollini onions, sautéed spinach, brandy mustard cream, chunky scallion mash

DESSERT

Chef's Choice Dessert

WINE SELECTION

La Ferme de Gicon
white blend | red blend | rose

Excludes Beverages & Gratuity

