



PACKING HOUSE WINES

## Claremont Restaurant Week

### Prix Fixe Dinner

July 11<sup>th</sup> -19<sup>th</sup>

#### First Course

(Choice of)

#### **Soup du Jour**

#### **Arugula Salad**

Chevre, mushroom croquette,  
cherry vinaigrette

#### **Smoked Trout**

Country toast, confit tomato,  
capers, pickled vegetables

#### Main Course

(Choice of)

#### **Salmon**

Hoisin glaze, succotash, broccoli puree

#### **Game Hen**

Forbidden rice, tomato marmalade,  
grilled stone fruit

#### **Short Ribs**

Mascarpone, polenta, balsamic grape and onions,  
candied carrots, beef jus

#### Dessert Course

(Choice of)

#### **Pot de Crème**

Coffee, chantilly cream, chocolate shavings

#### **Panna Cotta**

Fruity Pebbles, berry masquerade,  
strawberry consume

#### **Executive Chef, Noah Lutz**

Choice of one item per course - \$30 per person

Wine pairings available  
(additional \$10)



Price does not include tax or gratuity

Menu is for Dine in customers only

18% Gratuity will be added to parties of 6 or more