

4 COURSE PRIX FIXE MENU | 3:00 PM TO 8:00 PM

Choice of Soup

Lobster Bisque GF/Sweet Corn Chowder GF/Roasted Butternut Purée GF

Choice of Salad

Brussels Leaf GF

apple/blue cheese/bacon/tomato caramelized shallots/tamari cider vinaigrette

Autumn Harvest Lettuce GFCN

pumpkin/pepitas/goat cheese/pecans/cranberries cottonwood honey champagne vinaigrette

Choice of Entrée

Herb-Brined Crispy Turkey Breast Rosemary Garlic-Roasted Prime Rib Pan-Seared Oven-Roasted Wilder Chilean Sea Bass Neuski's Bacon Wrapped Duroc Pork Tenderloin Slow-Rendered Garlic Butter-Basted Duck Breast

All accompanied by: semolina sofrito-chorizo stuffing/cranberry orange coulis<sup>GF</sup> buttered green beans/crispy shallots<sup>GF</sup> roasted garlic mashed potatoes<sup>GF</sup>/honey-glazed cornbread<sup>GF</sup>

brown sugar vanilla roasted parnsips<sup>GF</sup>

perigord black truffle asiago mac and cheese

Choice of Dessert

Maple Crème Brûlée<sup>6F</sup> Traditional Pumpkin Pie Layered Caramel Apple & Dulcey Panna Cotta <sup>6F</sup> Mocha Glazed Dark Chocolate Mousse Cake



\$92\* PER ADULT, \$59\* PER CHILD (IO & UNDER)

\*Price is exclusive of tax and gratuity | GF = Gluten Free | CN = Contains Nuts

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