



Restaurant Week Summer 2010

Lunch \$24.07

Dinner \$35

Menu

APPETIZERS

Sweet Corn Soup

wood ear mushrooms and basil

Watermelon and Tuna Bacon

mint and lime-scented yogurt

Chicken and Ramp Tortelli

hazelnut brodo

Country Style Pork Terrine

vegetable salad à la grecque

MAIN COURSES

Brook Trout

summer beans, pickled peach and almonds

Salmon Fillet

tomato and fennel chutney, tomato–horseradish broth

Pistachio Crusted Lamb Filet

peas, mint and goat cheese

Sauteed Beef Medallions

portabello 'fine tart', arugula–pecorino salad

DESSERTS

Crème Brûlée Le Cirque

Rice Pudding

apricot marmalade, almond crunch

Chocolate Fondant

caramelized banana, salted caramel ice cream

Coconut Mint Pannacotta

summer berries, strawberry foam