



Restaurant Week 2010 Lunch \$24.07

Appetizer

Tossed Baby Farmer Greens

Dijon Vinaigrette, Tomato Salspicon & Olive Tapenade

Braise of Black-Eyed Peas and Greens

Pork Que'd Tips

Steamed Vegetable Dumplings

Ginger Hoisin Sauce

Entrée

Crispy Chicken Breast Peperonate

With parsnip & carrot puree, braised Asian baby greens

B-B-Q wild Salmon Fillet

With pomegranate BBQ sauce, sautéed broccoli and Roasted red skin potato.

Sundried Tomato & Goat cheese Ravioli

Roasted tomato Pesto

Dessert

Bourbon Street Bread Pudding

Vanilla Bean Ice Cream

Trio of Sorbet

Mocha Mousse

Belgian Chocolate Infused With Colombian Coffee

Beverages, Tax and gratuity not included.



Restaurant Week 2010

Dinner

\$35.00

Appetizer

Tossed Baby Farmer Greens

Dijon vinaigrette, tomato Salspicon & Olive Tapenade

Braise of Black-Eyed Peas and Greens

Pork Que'd Tips

Steamed Vegetable Dumplings

Ginger Hoisin Sauce

Entrée

Baked Red Snapper Fillet

With preserved Lemon and Onion confit, served with roasted vegetables & new potato.

Shrimp and Grits

Pan seared Cajun Shrimp in Louisiana red sauce, served over cheddar cheese grits.

Grilled Algerian Leg of Lamb with Three pepper

Served with Alger vegetables tagine and cous cous

Blackened prime Rib eye Steak

With garlic whipped potato, braised greens and Creole mustard sauce.

Dessert

Bourbon Street Bread Pudding

Vanilla Bean Ice Cream

Trio of Sorbet

Mocha Mousse

Belgian Chocolate Infused With Colombian Coffee

Beverages, Tax and gratuity not included.

