

**SUMMER RESTAURANT WEEK 2009
LUNCH**

• APPETIZERS •

Chilled Sweet Corn Soup
Jumbo Lump Crab, Avocado

Heirloom Tomatoes & Fresh Mozzarella
Basil Aioli, Summer Herbs

Yellowtail Tartar
Wontons, Scallions, Yuzu Soy Vinaigrette

• ENTREES •

Opened Faced Soft Shell Crab "BLT"
Vine Ripened Tomatoes, Applewood Smoked Bacon
Sweet Garlic Mayonnaise

Sautéed Striped Bass
Bay Scallops, Marinated Golden Beets, Horseradish Vinaigrette

Cold Poached Scottish Salmon
Laughing Bird Shrimp, Edamame, Sweet Corn

• DESSERTS •

Almond Butter Cake
Plum-Sake Stone Fruit Compote

White Chocolate Cremeux
Strawberry Short Bread, Seasonal Berries

Blue Fin's Selection
Ice Cream & Sorbets

PRIX FIXE MENU

\$24.07

Executive Chef Eric Woods