

PRIX FIXE DU MARCHÉ SUMMER RESTAURANT WEEK 2009

THREE COURSES FOR \$24

CRISPY TIGER PRAWNS

PINEAPPLE, CILANTRO, PICKLED JALAPEÑO, THAI EGGPLANT PURÉE

OR

MIXED BABY GREENS

HUMMUS, ENGLISH CUCUMBER, ROMA TOMATOES
HOUSE MADE PITA BREAD

OR

CARROT & GINGER SOUP

CARROT CRUDITÉS, LIME, TARRAGON OIL



SPINACH & GOAT CHEESE RAVIOLI

TOMATO MARMALADE, NIÇOISE OLIVES, AGED PECORINO, BASIL OIL

OR

PAN SEARED MAHI MAHI

MUSTARD GREENS, CARAMELIZED ONIONS, RUSTIC POTATOES
GARLIC-HERB BEURRE BLANC

OR

GRILLED HANGER STEAK

WILD MUSHROOM POLENTA, GREEN ASPARAGUS, SAUCE BÉARNAISE



PISTACHIO "FRAISIER"

ALMOND BISCUIT, FRESH STRAWBERRY GELEE, PISTACHIO DIPLOMAT,
STRAWBERRY SORBET

OR

BLACK FOREST

CHOCOLATE SPONGE, CHANTILLY, POACHED CHERRIES, CHOCOLATE CREAM
VANILLA ICE CREAM