

Restaurant Week Summer 2009

Lunch Prix Fixe.....\$24.07

...Appetizers...

Grilled Shrimp, artichoke, avocado, oven-
roasted tomatoes,
black truffle vinaigrette, fresh lemon

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Organic lettuces, grape tomatoes, carrots,
cucumber, balsamic-herb vinaigrette

...Entrees...

Hanger Steak Scallopini, vegetable
ratatouille, Yukon gold potatoes, natural
jus

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Tagliatelle, tomato alfredo sauce, smoked
pancetta, herb ricotta

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Grilled sea scallops, sautéed vegetables,
sesame soy glaze

...Desserts...

S'more Bread Pudding
Chocolate-Marshmallow, Caramel Sauce,
Vanilla Gelato, Graham Cracker

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Trio of Gelato and/or Sorbet

Restaurant Week Summer 2009

Dinner Prix Fixe.....\$35.00

.....**Appetizer**.....

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Grilled Calamari over Baby Spinach,
Crispy Bacon, Quail Eggs, Mozzarella Cheese ~ Honey Mustard Vinaigrette

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Baby Arugula, Fresh Mango, Speck,
Marcona Almonds, Sicilian Olive Oil ~ Balsamic Glaze

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Soup du Jour

.....**Entrée**.....

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Pan Seared Halbut,
Spinach & Cauliflower Fondue, Oven Roasted Tomatoes, Baby Carrots,
Roasted Beets ~ Red Pepper Coulis

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Grilled Prime Ribeye,
Steak Fries, Sautéed Garlic Broccoli Rabe,
Onion Confit ~ Lemon Caper Goat Cheese Reduction

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Ricotta Cheese Tortellini,
Shrimp, Asparagus, Roasted Red Peppers ~ Carbonara Sauce

.....**Dessert**.....

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S'more Bread Pudding
Chocolate-Marshmallow, Caramel Sauce,
Vanilla Gelato, Graham Cracker

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Trio of Gelato or Sorbet

Warm Fudge or Seasonal Fruit, Crisp Butter Wafer