

# RESTAURANT WEEK

July 12<sup>th</sup> - July 17<sup>th</sup>

Three Course Lunch \$24.07

Appetizer, Choice of:

ROASTED TOMATO SOUP  
grilled shrimp and crispy potatoes

ARUGULA SALAD

dried figs, grilled onion, pistachio nuts,  
manchego cheese, honey cumin vinaigrette

OR

DUCK CONFIT ROLL

warm black bean & corn salad, frisée,  
chipotle peanut butter sauce.

Entree, Choice of:

BEEF TENDERLOIN POT PIE

fingerling potatoes, mushrooms, pearl onions, carrots, celery,  
puff pastry, parmesan

SEAFOOD PAELLA

grilled shrimp, steamed clams and mussels,  
roasted chicken, lamb sausage, saffron rice

OR

GRILLED CHICKEN ASIAN SALAD

red peppers, cucumber, carrots, orange segments,  
rice noodles, crispy wonton strips, ginger soy vinaigrette

Dessert, Choice of:

APPLE TARTE TATIN

MIXED BERRY SHORTCAKE

OR

RED VELVET CAKE

peanut butter frosting, fior di latte ice cream

WINES BY THE GLASS

SPARKLING

Brut Rosé, Gruet NV	9
Cava Brut Reserva, Vega Barcelona NV	7

WHITE

Bordeaux Blanc. Château Haut-Rian 2008	7
Chardonnay "Bottonage" Monarchia Winery 2005	10
Pinot gris, O'Reilly's 2007	9
Viognier, Domaine Massiac 2008	9
Riesling Kabinett Trocken, Ernst Weisbrodt 2007	8

ROSÉ

Chinon Rosé, J.M. Raffault 2008	8
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RED

Dornfelder "Troocken" Dreissigacker 2004	8
Pinot Noir, Wyatt 2007	10
Esteva, Casa Ferreirinha 2006	7
Counoise, Domaine Monpertuis 2006	7
Sangiovese "Rubio" San Polo 2006	9

18% service will be added to parties of six or more  
and all room charges

# RESTAURANT WEEK

July 12<sup>th</sup> - July 17<sup>th</sup>

Three Course Dinner \$35.00

Appetizer, Choice of:

ROASTED TOMATO SOUP  
grilled shrimp and crispy potatoes

RADICCHIO AND BOSTON LETTUCE SALAD  
roasted beets, fresh goat cheese, honey spiced pecans,  
bleu cheese dressing

OR

GRILLED CHICKEN RISOTTO  
poblano peppers, corn, shiitake mushrooms, basil, parmesan cheese

Entree, Choice of:

HERB CRUSTED KING SALMON  
bok choy, chickpea salad, red pepper sauce

BARBECUE BRAISED SHORT RIBS  
collard greens sautéed with smoked bacon,  
sour cream and horseradish mashed potatoes, chipotle barbecue sauce

OR

SLOW ROASTED ORGANIC CHICKEN BREAST  
cauliflower mash, morel mushrooms, and garlic herb au jus

Dessert, Choice of:

CHOCOLATE MOUSSE CAKE  
KEY LIME PIE

OR

RED VELVET CAKE  
peanut butter frosting, fior di latte ice cream

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