

SUMMER RESTAURANT WEEK 2009

July 12-31* | Lunch: \$24.07



LUNCH

appetizers

Pineapple-Cucumber Gazpacho

Baby Greens

*Grape Tomatoes, Shaved Manchego Cheese,
Extra Virgin Olive Oil and White Balsamic Vinegar*

Vine-ripened Tomato Salad

Fava Beans, Sheep's Milk Ricotta, Aged Balsamic

Spicy Passion Fruit Marinated 1/2 Lobster

Tropical Fruit additional 13.

entrées

Penne Caprese

Tomato Sauce, Mozzarella and Basil

Roasted Salmon Filet

Zucchini and Melted Leeks, Smoked Tomato Vinaigrette

Spiced Chicken

*Havarti Cheese, Bacon, Slaw,
Tomatoes, Ranch Dressing, Focaccia Roll*

desserts

Vanilla Crème Brûlée

Chocolate Biscotti

Strawberries and Cream Sundae

Strawberry Sorbet, Vanilla Ice Cream, Whipped Cream

Executive Chef Anthony Prontelli

Pastry Chef Michael Gabriel

ROCK CENTER
CAFÉ

*Excludes Saturdays and Sundays.



NYC
Restaurant Week
Summer 2009

SUMMER RESTAURANT WEEK 2009

July 12-31* | Dinner: \$35.00



DINNER

appetizers

Pineapple-Cucumber Gazpacho

Baby Greens

*Grape Tomatoes, Shaved Manchego Cheese,
Extra Virgin Olive Oil and White Balsamic Vinegar*

Vine-ripened Tomato Salad

Fava Beans, Sheep's Milk Ricotta, Aged Balsamic

Spicy Passion Fruit Marinated 1/2 Lobster

Tropical Fruit additional 13.

entrées

Penne Caprese

Tomato Sauce, Mozzarella and Basil

Roast Salmon Filet

Zucchini and Melted Leeks, Smoked Tomato Vinaigrette

Spiced Chicken

*Havarti Cheese, Bacon, Slaw,
Tomatoes, Ranch Dressing, Focaccia Roll*

desserts

Vanilla Crème Brûlée

Chocolate Biscotti

Strawberries and Cream Sundae

Strawberry Sorbet, Vanilla Ice Cream, Whipped Cream

Executive Chef Anthony Prontelli

Pastry Chef Michael Gabriel

ROCK CENTER
CAFÉ

*Excludes Saturdays and Sundays.



NYC
Restaurant Week
Summer 2009