



Winter Restaurant Week 2010

Appetizers

Seasonal Soup

Winter Greens

toasted walnut crusted goat cheese, celery, icicle radishes and aged sherry dressing

Grilled Calamari

tiger beans, cucumber, garlic chips, olive purée and watercress

Citrus Cured Mahi Mahi

jalapeños, pickled fennel and beet salad with blood orange vinaigrette

Veal and Pork Terrine

pistachios, romaine, piquillo peppers, olives, smoked salt, and country bread crisps

Main Courses

Horseradish-Crusted Salmon

cauliflower purée, Savoy cabbage, root vegetables, and truffled brown butter

Coffee-Chili Rubbed Pork Chop

whipped sweet potatoes with maple butter, braised kale with smoked ham hocks

Wild Mushroom and Butternut Squash Risotto

sautéed cepes, aged Parmesan foam, smoked paprika oil

Organic Chicken Pot Pie

red corn, baby shiitakes, carrots, leeks and puff pastry crust

Desserts

Vanilla Bean Crème Brûlée, *espresso shortbread*

Pear Tart, *almond frangipane and cherry reduction*

Dark Chocolate Mousse cake, *chestnut ganache*

Lunch \$24.07/Dinner \$35

(does not include beverages, tax or gratuity)