

*B. Smith's*

Restaurant Row

**Restaurant Week 2010**

Lunch

\$24.07

**Appetizer**

**Tossed Baby Farmer Greens**

Dijon Vinaigrette, Tomato Salpicon & Olive Tapenade

**Braise of Black-Eyed Peas and Greens**

Pork Que'd Tips

**Steamed Vegetable Dumplings**

Ginger Hoisin Sauce

**Entrée**

**Crispy Chicken Breast Peperonate**

With parsnip & carrot puree, braised Asian baby greens

**B-B-Q wild Salmon Fillet**

With pomegranate BBQ sauce, sautéed broccoli and Roasted red skin potato.

**Winter Squash Ravioli**

With fresh peas, sundried tomato and prosciutto light cream sauce.

**Dessert**

**Bourbon Street Bread Pudding**

Vanilla Bean Ice Cream

**Trio of Sorbet**

**Mocha Mousse**

Belgian Chocolate Infused With Colombian Coffee

Beverages, Tax and gratuity not included.

*B. Smith's*

Restaurant Row

**Restaurant Week 2010**

Dinner

\$35.00

**Appetizer**

**Tossed Baby Farmer Greens**

Dijon Vinaigrette, Tomato Salpicon & Olive Tapenade

**Braise of Black-Eyed Peas and Greens**

Pork Que'd Tips

**Steamed Vegetable Dumplings**

Ginger Hoisin Sauce

**Entrée**

**Baked Red Snapper Fillet**

With preserved Lemon and Onion confit, served with roasted vegetables & new potato.

**Shrimp and Grits**

Pan seared Cajun Shrimp in Louisiana red sauce served over cheddar cheese grits.

**Grilled Algerian Leg of Lamb with Three pepper**

Served with Alger vegetables tagine and Cous Cous

**Blackened prime Rib eye Steak**

With garlic whipped potato, braised greens and Creole mustard sauce.

**Dessert**

**Bourbon Street Bread Pudding**

Vanilla Bean Ice Cream

**Trio of Sorbet**

**Mocha Mousse**

Belgian Chocolate Infused With Colombian Coffee

Beverages, Tax and gratuity not included.