



RESTAURANT WEEK MENU

For the week of October 1-8, 2009

Fixed price: \$25

1st Course

Stuffed Squash Blossom

Stuffed with ricotta, parmesan and mint.

Served with roasted heirloom tomatoes and red pepper vinaigrette

Ahi Tartare

Avocado, cucumber, clover sprouts and wasabi crème fraiche

Warm Chevre Salad

Hazelnut encrusted warmed goat cheese atop baby greens with candied sugar pumpkin, lentils and a hazelnut oil vinaigrette

Entrée

Pastry wrapped Wild Salmon

Roasted potatoes, sautéed vegetables, lemon beurre blanc

Herb crusted Lamb Loin

Savory bread pudding, fava beans, Syrah demi-glaze reduction

Portobella Mushroom Pate Ravioli

Panko encrusted eggplant, sautéed kale, garlic, shallot, roasted red pepper sauce

Dessert

Chocolate Dome

Flourless chocolate cake, chocolate mousse, pastry cream, chocolate Grenache

Éclair & Profiterole Duo

Pastry cream filled éclair and ice cream filled profiterole

Poached Pear, Fig and Quince Shortcake Trio

Zinfandel reduction, honey whipped cream



Beverage, tax and gratuity not included