



restaurant week menu

october 1-8, 2009

first course

(choose one item)

roasted pork belly with fig red wine sauce

crab and artichoke polpette with arugula and walnut aioli

bruschetta plate

second course

(choose one item)

marinated skirt steak

with olive oil poached shallots and red wine leek butter

served with pomme frites

roasted half chicken

in a white wine lemon sauce

with rosemary garlic mashed potatoes and sauteed spinach

pumpkin rotolo

roasted pumpkin puree, ricotta, goat cheese, hazelnuts and caramelized onions

rolled in fresh pasta with a sage brown butter sauce

third course

(choose one item)

seasonal creme brulee

vanilla bean ricotta cake

drizzled with house infused orange oil and bruleed figs

small cheese plate



Beverage, tax and gratuity not included