



RESTAURANT WEEK MENU

For the week of October 1-8, 2009

Fixed price: \$25

1st course:

Soup- Chowder or Soup of the Day

Bacon Wrapped Prawns, cracked mustard glaze

Mixed Greens Salad, pears, walnuts, blue cheese, champagne vinaigrette

2nd course:

Sesame Seared Salmon, pineapple-soy glaze, jasmine rice, grilled bok choy

Seafood Pasta: clams, mussels, assorted fish, spinach, tossed with linguine in a white wine butter sauce

Housemade Vegetable Raviolis

3rd Course

Crème Brulee, daily selection, housemade cookie

Cinnamon Apple Tart, vanilla bean ice cream, caramel sauce

Chocolate Mousse, Crème Anglaise



Beverage, tax and gratuity not included