



[www.davenportroadhouse.com](http://www.davenportroadhouse.com)

Phone (831)426-8801 x100

## *Restaurant Week Dinner Menu*

06 October to 12 October 2010

Fixed Price \$25. Please No Substitutions

### Appetizer (Choice of one)

#### **Monterey Bay Sardines**

Chicory, Orange and Date Salad, Orange Vinaigrette

#### **Farm Fresh Organic**

#### **Heirloom Tomato Salad**

Tomato, Fig, Mozzarella, Basil Leaves

#### **Beet Salad**

Wood Roasted Beets, Sautéed Kale, Strawberry accents, Almonds, Mint

### Entrees (Choice of one)

#### **Signature Artichoke Leek Lasagna**

Artichoke & Leeks, Mozzarella, Parmesan Cheese, Lemon Zest, Truffle Oil  
Pairing: Sauvignon Blanc, Husch Vineyards 2008 – Add Glass \$9 / Bottle \$28

#### **Crispy Salmon**

Fingerling Potato, Celery, Endive, Mustard Vinaigrette  
Pairing: Chardonnay, Storrs Winery 2008 – Add Glass \$10 / Bottle \$38

#### **Roasted Fogline Farm Organic Chicken Leg**

Organic Pie Ranch Wheatberries, Sautéed Seasonal Vegetables  
Pairing: Durif, S.C Mountain Vineyard 2007-Add Glass \$9 / Bottle \$35

### Desserts (Choice of one)

#### **Strawberry Cheesecake**

Cream Cheese, Roasted Strawberries

#### **House-Made Panna Cotta**

Anise Hyssop, Seasonal Fruit

Water served upon request • Corkage fee \$15/bottle • Split plate fee \$2/person  
18% gratuity added for parties of six or more • 21% gratuity added for parties over twelve  
Items subject to availability