

Clouds

Restaurant Week 2010

Three Course Menu

1st Course

Warm Chevre Salad

Organic mixed greens, warm chevre croquette, roasted garlic, shaved parmesan and balsamic vinaigrette

Ahi Tartare

Sashimi grade ahi with heirloom tomato-avocado crudola

Heirloom Tomatoes

Sautéed panko encrusted Organic Heirloom Tomatoes with parmesan and proscuitto

Entrée

Filet of Beef

Blackened bacon wrapped medallions of tenderloin with chateaubriand sauce. Served with potato croquettes and sautéed vegetables

Panko Encrusted Seabass

Served with coconut milk sushi rice, grilled pineapple, asparagus and cucumber crème fraiche

Vegetarian Lasagne

Layered pasta with zucchini, spinach, basil, mushrooms, marinara and parmesan. Served with garlic bread

Dessert

Éclair Profiteral Duo

Pastry cream filled éclair – Ice Cream filled éclair topped with chocolate and caramel sauce

Grilled Pineapple & Banana brulee sundae

with honey whipped cream and chocolate sprinkles

Chocolate Mousse

Classis Chocolate Mousse with honey whipped cream