

RESTAURANT WEEK MENU

For the week of October 1-8, 2009

Fixed price: \$25

FIRST COURSE

Choice of One Item

Heirloom Tomato Bruschetta

olive • chevre • balsamic • anchovy • napa olive oil

Daily Inspired Soup • always vegetarian

Sweet Gem Caesar

white anchovy • garlic crostini • caesar vinaigrette

SECOND COURSE

Choice of One Item

Capellini

tomato • basil • caper • roasted garlic • napa olive oil • grana padano

Potato-Crusted Dorado

chilled beet & carrot salad • baby tatsoi • beurre blanc

Grilled All-Natural Chicken

mascarpone orzo • rapini • candied lemon • jus

THIRD COURSE

Choice of One Item

Buttermilk Panna Cotta

chilled cantaloupe soup • melon spheres • brown sugar shortbread • mint oil

How 'bout a Candy Bar?

sour cream chocolate cake • peanut butter mousse • hazelnut praline • chocolate gelato • chocolate sauce

Susie's S'more

graham cracker cookie • salted caramel ganache baked meringue



Beverage, tax and gratuity not included