



Restaurant Week Menu

January 20th - 29th 2012

1st

Ham, white bean & vegetable soup with garlic croutons

or

Fresh crispy calamari with pecorino romano, lemon and ancho chili aioli

or

Mixed greens with sherry shallot vinaigrette, roasted beets,
almonds and ricotta salata

2nd

Steak Salad

Marinated and grilled "butcher's tenderloin" with arugula,
roasted cauliflower, pistachios and shallot-sherry vinaigrette

or

Fresh Pasta

Housemade fettuccini with bacon, hazelnuts, apples, sage and housemade ricotta
(Vegetarian available)

or

Chicken Saltimboca

Campo Lindo chicken breast wrapped in sage & prosciutto with
creamy polenta, sautéed swiss chard & heirloom tomato sauce

\$15 a person

10% of each meal purchased will
be donated to Harvesters

Executive Chef: Ted Habiger

Sous Chef: Paul Hasty



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Mixed greens with sherry shallot vinaigrette, roasted beets,
almonds and ricotta salata

or

Fresh fettuccini with pancetta, chestnuts, apples, sage and housemade ricotta

2nd

Duck

Roast magret duck breast with chana dal and wild rice pilaf, butter braised radish
and fresh herb-pan sauce

or

Scallops

Seared sea scallops with sushi rice cake, dashi-bonito broth and bok choy

or

Short Ribs

Red wine braised beef short rib with mashed potatoes,
brussels sprouts with bacon & caramelized onions and veal sauce

3rd

Pumpkin panna cotta with whipped cream and vanilla syrup

or

Apple and pear crisp with crème fraîche gelato

or

Chocolate lava cake with mint chocolate chip ice cream

Executive Chef: Ted Habiger

Sous Chef: Paul Hasty

\$30 a person

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