

Restaurant Week Menu
Oct 23- Oct 28, 2011

Lunch - \$20 per person, service charge and tax not included

First Course

Traditional Caesar salad, garlic croutons, anchovy

Sunshine Squash Bisque, Crème Fraiche, Huckleberries

Entrée

Roasted Skin on Salmon, Hominy, Sweet Corn, Ham Hock, Avocado

Orecchiette, Slow Braised Beef Ragu, Parmesan Fondue

Dessert

Crème Brulee with seasonal berries

Dinner - \$30 per person, service charge and tax not included

Amuse

First Course

Shaved Asparagus Salad, Serrano, Passion fruit, Almond

Sunshine Squash Bisque, Crème Fraiche, Huckleberries

Crispy Shrimp, Gigante Beans, Chorizo, Chermoula

Intermezzo

Entrée

Garganelli, Sweet Corn, Chanterelles, Basil

Poached Local Chicken, Napa Cabbage, Shitake Mushroom, Miso Sauce

Braised Beef Shortrib, Roasted Root Vegetables, Soft Polenta, Horseradish

Dessert

Caramel Custard, Spiced Apples, Cider Syrup