

June 5th – June 13th 2010
Restaurant Week Menu

Appetizers

Soup du jour

Gazpacho
traditional, celery, tomato, cucumber

Crab Cake
pico de gallo, jalapeno aioli

Shrimp
garlic roasted, cocktail sauce

Lobster Gyoza
sesame ginger dipping sauce

Field Greens
raspberry vinaigrette, walnuts, chevre

Caesar
sourdough croutons, romaine

Entrees

Salmon
black bean cake, cucumber ,tomato salad

Hanger Steak
wild mushroom risotto, haricots vert

Chicken
apple wood bacon, raisin goat cheese stuffing, bourbon glaze

Pork
wheat noodles, garlic beans, hawiiian ginger glaze

Petit Filet mignon
whipped yukon potato, zinfandel glaze

Desserts

\$36.10 per person
drinks, tax and gratuity extra
executive chef / John Schatz