



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$35

FIRST COURSE

(choose one item)

Classic Caesar Salad

Fresh Romaine, Aged Parmesan and homemade crouton, tossed to perfection

World Famous Greek Salad

Romaine, cucumbers, tomato, red onion, Kalamata olives and dried cranberries, tossed in our secret Greek Dressing with feta

French Onion Soup

Chicken Lemon Soup

SECOND COURSE

(choose one item)

Homemade Truffle Pate Crab Ravioli

Salmon Dijon

Pan seared Encrusted Salmon, Lemon Piquant sauce with winter vegetable

Lamb Shank

Braised Lamb Shank in rich Demi-Glaze,
served with steamed vegetables on a bed of couscous

Boeuf Bourguignon

Braised Beef, Mushroom, Cipollini, smoked Bacon, Carrot, Fingerling Potato, Natural Jus

THIRD COURSE

(choose one item)

Old World-style Tiramisu

Chocolate Mousse Pie

Ricotta Cheese Flan



Beverage, tax and gratuity not included.