



# RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$25 & \$45

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\$25  
FIRST COURSE

**Montrio Field Green Salad**

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SECOND COURSE

**Grilled Vande Rose Pork Chop served over candied sweet potatoes, pea sprouts and a bacon apple cider gastrique**

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THIRD COURSE

**Montrio Crème Brulee**

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\$45  
FIRST COURSE  
(choose one item)

**Lobster “BLT” with tomato and pancetta with sweet potato chili lime fries**

**Mache Butter lettuce salad with Point Reyes blue cheese and bacon lardoons**

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**SECOND COURSE**

**Boneless Braised Pavè of Beef served over a sauté of butternut squash, Yukon potatoes, English peas and Brussels sprouts with braising juices**

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**THIRD COURSE**

**Montrio White Chocolate Brioche Bread Pudding**



**Beverage, tax and gratuity not included.**