



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$25 & \$45

\$25
FIRST COURSE

Montrio Field Green Salad

SECOND COURSE

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

THIRD COURSE

Montrio Crème Brulee

\$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

SECOND COURSE

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

THIRD COURSE

Montrio White Chocolate Brioche Bread Pudding



Beverage, tax and gratuity not included.