



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$45

FIRST COURSE

(choose one item)

Point Reyes Blue Cheese Salad
Garlic Granola, Tomato, Red Onion Bacon, Lemon Herb Emulsion

Seared Day Boat Scallops
Sweet Corn Pudding, Lobster Mushroom

Sweet Corn Bisque

SECOND COURSE

(choose one item)

Roasted Free Range Chicken
Whipped Potato, Blue Lake Beans, Crispy Shallot

Prime Beef Short Rib
Whipped Potato, Chanterelles

Olive Oil Poached Salmon
Fingerling Potato, Leek Fondue

THIRD COURSE
(choose one item)

Crème Brulee
Chantilly, Berries

Highlands Inn “Kit Kat”

Pear Tart
Cinnamon Ice Cream



Beverage, tax and gratuity not included.