



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$35

FIRST COURSE

(choose one item)

Grilled Bacon Wrapped Jumbo Scallop

Sourdough Bruschetta, Pear Tomato Relish, Ancho Remoulade

Organic Golden Beet Carpaccio

Laura Chenel Chevre, Raspberry-Jalapeno Emulsion

“Chef’s Table” Feature

Changes Daily

SECOND COURSE

(choose one item)

Prime Aged New York Strip

Wild Canadian Lobster Béarnaise, Twice Baked Russet

Grilled Mexican White Prawns over Penne Pasta

Leek, Pea and Bacon Creole Cream

“Chef’s Table” Feature

Changes Daily

THIRD COURSE

(choose one item)

**Watsonville Olallieberry Pie
Berry Coulis**

**Caramel Apple Bread Pudding
Whiskey Crème Anglaise**

**“Chef’s Table” Feature
Changes Daily**



Beverage, tax and gratuity not included.