



# 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.