



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$35

FIRST COURSE

(choose one item)

Baby Lettuces tossed with a Red Wine-Dijon Vinaigrette

Francaise Bruschetta with Sonoma Herb Goat Cheese, Roasted Garlic and Roma Tomatoes

Crisp Monterey Bay Calamari with a Lime-Thai Dipping Sauce

SECOND COURSE

(choose one item)

Grilled Pork Tenderloin with Bourbon-Molasses Glaze, Braised Red Cabbage & Apple Butter

Chili-Crusted Chicken Breast with an Apricot BBQ Sauce & Gruyere Scalloped Potatoes

Herb-Crusted Canadian Salmon Filet with Tomato-Cucumber Relish & Lemon Butter.

THIRD COURSE

(choose one item)

Warm Apple Pie with Oat Crunch Topping served with Maple Ice Cream

Devil's Food Chocolate Layer Cake with Chocolate Mousse, served a la mode

Fried Banana Split with Carmel, Chocolate & Raspberry Sauces over Vanilla Ice Cream



Beverage, tax and gratuity not included.