



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$35

FIRST COURSE

(choose one item)

Jerry's New England Inspired Clam Chowder (Made to Order)

Sweet Garlic Crème Fraîche, Clams, Leeks & Fingerling Potatoes

Castroville Artichoke & Carnaroli Rice Croquette

With Local Teleme Cheese, Pasilla Sauce & Grilled Corn

Grilled Apricot & Arugula Salad

Candied Walnuts, Grapes, Vanilla Bean-Minus 8 Vinaigrette

SECOND COURSE

(choose one item)

Caramelized Diver Sea Scallops

Sweet Garlic, Fingerling Potatoes, Porcini Mushroom-Leek Stew

Wild Mushroom & Farro Risotto

Crayfish, Sonoma Dry Jack, Swiss Chard

Cheddar Mac & Cheese

Slow Roasted Free Range Chicken, Bloomsdale Spinach, Truffle Jus

THIRD COURSE

(choose one item)

Hazelnut Crunch Bar

Milk Chocolate Mousse, Hazelnut Dacquoise, Sun-Dried Apricot Sauce

Pear Tart

Almond Cream, Calvados Sauce

Trio of Sorbets

Mango, Blackberry-Cabernet, Blood Orange



Beverage, tax and gratuity not included.

The C is proud to comply with Monterey Bay Aquarium's Seafood Watch program and support local farms, organically-grown ingredients and sustainability

Water supplies are limited on California's Central Coast, so we serve water only upon request.
If you would like a glass of water, please ask. Thank you!