



wickets

RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$35

FIRST COURSE

(choose one item)

Kumomoto Oysters

6 Oysters on the half shell, ginger mignonette

Pizzetta

Duck confit, caramelized torpedo onion, arugula

Autumn Salad

Avacado, heirloom apples, roasted beets, walnut vinaigrette

SECOND COURSE

(choose one item)

Braised Artichoke

Ravioli, carrots, greens, reggiano-parmigiano, carmel valley olive oil

Petrale Sole

Pan fried spinach, grilled asparagus, meyer lemon – caper aioli

Prime Flat Iron Steak

Mesquite grilled, green beans, marble potatoes, bone marrow

THIRD COURSE
(choose one item)

Pine Nut Tart

Pine tree caramel, whipped crème fraiche, apple

Goat Cheese Cheesecake

Graham cracker, huckleberry, pistachio, fig

Chocolate Pot de Crème

Lemon verbena chocolate truffle



Beverage, tax and gratuity not included.