



For the week of November 11-17, 2010

FIRST COURSE

(choice of one item)

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

Sweet Garlic Crème Fraîche, Clams, Leeks & Fingerling Potatoes

Local Hearts of Romaine Caesar

Shaved Parmesan, Marinated White Anchovy, Focaccia Crostini & Caesar Dressing

Smoked Pork Loin Tonnato

With Grilled Romaine, Ten Minute Glaum Ranch Farm Egg, Albacore Tuna Aioli

SECOND COURSE

(choice of one item)

Caramelized Day Boat Sea Scallops

Sweet Garlic, Fingerling Potatoes, Porcini Mushroom-Leek Stew

Gulf Shrimp & Carnaroli Rice Risotto

Duck Confit, Farro, Vella Dry Jack Cheese & Preserved Lemon

Herb Roasted Sonoma Free Range Chicken Breast

Cheddar Mac-N-Cheese, Bloomsdale Spinach & Roasted Chicken-Truffle Jus

THIRD COURSE

(choice of 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

Fixed price: \$35.00

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

Executive Chef ~ Jerry Regester
Restaurant General Manager ~ Sonny Petersson