



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