

Monterey Bay Restaurant Week 2010

Cafe Fina

November 11th -17th

\$35.00

1st Course, choice of:

Boston Clam Chowder (cup)

Cream base, with a hint of smoked bacon, made daily

Napa Cabbage Salad

Prosciutto ham, almonds with a raspberry vinegar and walnuts oil dressing

Shrimp Cocktail

Bay shrimp with cocktail sauce and lemon

2nd Course, choice of:

Seared Wild Sockeye Salmon

With wilted field greens, tomato, garlic and a side of orzo pasta
and house vegetables

Eggplant Parmesan with Calamari

Calamari steak breaded and topped with eggplant, tomato sauce and cheese
served with house vegetables and orzo pasta

Pasta a la Puttanesca

Green and black olives, capers, anchovies, garlic, red pepper and
tomato sauce over fettuccini

3rd Course, choice of:

Spumoni Ice Cream

Italian ice cream with cherry, vanilla, bits of candied fruit and pistachios

Bread Pudding

House made, served with a whiskey cream sauce

Custard Puffs

Comes in an order of two, topped with chocolate sauce