

# Monterey Bay Restaurant Week 2010

## Cafe Fina

**November 11<sup>th</sup> -17<sup>th</sup>**  
**\$35.00**

1<sup>st</sup> 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

2<sup>nd</sup> 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

3<sup>rd</sup> 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