

# Monterey Restaurant Week

November 11-16

\$35 per person

---

## STARTER

(choice of one)

### *Beefsteak Tomato Salad*

fresh spinach, sliced vine-ripe tomato, crumbled bacon, blue cheese, tempura-battered onion rings, lemon vinaigrette

### *Lobster & Shrimp Spring Roll*

lobster meat, shrimp, chilled capellini noodles, julienne cucumber, roasted red pepper, wasabi crème fraîche and kim chee dressing rolled in a delicate rice paper, served with a citrus-chili dipping sauce

### *Hummus Trio*

traditional hummus, roasted red pepper hummus and edamame hummus served with grilled pita bread and fried plantain chips

---

## ENTRÉE

(choice of one)

### *Prime Rib*

slow-roasted and served with Yukon Gold-roasted garlic mashed potatoes

### *Miso Glazed Salmon*

prosciutto wrapped Pacific salmon with a miso-maple glaze, finished with a mango and balsamic drizzle, served with Asian-style green beans

### *Shrimp Fresca*

parmesan-crusting jumbo shrimp topped with angel hair pasta al pomodoro and jumbo lump crabmeat

---

## SWEET FINALE

(choice of one)

### *Raspberry Crème Brûlée*

### *Apple Cherry Crisp*

### *New York Cheesecake*

Price does not include tax or gratuity. Beverages not included.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.