



Restaurant Week at Edgar's \$35

1st Course

Seasonal Soup of the Day
fresh organic ingredients

Petit Nicoise Salad
*seared ahi tuna, fingerling potatoes, green beans, caper berry, olives,
Carmel Valley lettuce*

Half Wedge Salad
*baby iceberg, Point Reyes blue cheese, hickory smoked bacon,
cucumber*

Entrée

Wild Line Caught Salmon
*roasted rosemary fingerling potatoes, chardonnay sauce, sweet 100
tomatoes*

Chargrilled Flat Iron Steak Frites
sautéed spinach, truffle garlic fries, red wine demi glace

Daily Pasta
*chef's creation handmade pasta,
farm fresh seasonal ingredients*

Dessert

Deep Dish Bourbon Pecan Pie
vanilla bean ice cream

Trio of Sorbet
daily selection

Pumpkin Spice Crème Brulee
pecan biscotti