



## Monterey Bay Restaurant Week

**START:**            **Soup Du Jour or House Salad**

**ENTREES:**        **Australian Rack of Lamb-** *Rack of lamb, Dijon mustard, herbed bread crumbs, roasted Yukon Gold potatoes, lamb sauce*

**Slow roasted Boneless Short Ribs-** *Roasted garlic herb potatoes, cabernet demi-glace, fresh horseradish*

**Pan Roasted Natural Chicken Breast-** *Pan roasted boneless breast, truffle potatoes, local chanterelle mushrooms, roasted garlic and marjoram scented jus*

**Loch Duart Salmon-** *Seared salmon, Yukon Gold potatoes and local artichokes, pancetta bacon, balsamic butter and Riesling beurre blanc, fresh tarragon*

**Fresh Alaskan Halibut-** *Sauteed halibut with chive potatoes, sweet onion sauce, cabernet reduction and infused oil*

**DESSERTS:**      **Grand Marnier Soufflé**

**Madagascar Vanilla Brullée**

**Sac au chocolat w/ Espresso Milk Shake**

**Assorted Sorbets**

**\$35.00 plus tax and gratuity**