



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