



For the week of October 20-27, 2011

FIRST COURSE

(choice of one item)

Jerry's New England Inspired Clam Chowder (Made to Order)

Sweet Garlic Crème Fraîche, Clams, Leeks & Fingerling Potatoes

Local Hearts of Romaine Caesar

Shaved Parmesan, Marinated White Anchovy, Focaccia Crostini & Caesar Dressing

Smoked Pork Loin Tonnato

Grilled Kale, Ten Minute Glaum Ranch Farm Egg, Tuna Aioli

SECOND COURSE

(choice of one item)

Caramelized Sea Scallops

Sweet Garlic, Fingerling Potatoes, Porcini Mushroom-Leek Stew

Grilled Angus New York Steak

Yukon Gold Potato Gratin, Garden Beans & Cabernet Sauce

Herb Roasted Sonoma Free Range Chicken Breast

Cheddar Mac-N-Cheese, Bloomsdale Spinach & Roasted Chicken-Truffle Jus

THIRD COURSE

(choice of one item)

Hazelnut Crunch Bar

Milk Chocolate Mousse, Hazelnut Dacquoise, Sun-Dried Apricot Sauce

Summer Plum Tart

Almond Cream, Double Vanilla Brandy Sauce

Trio of Sorbets

Mango, Blackberry-Cabernet, Blood Orange

\$35.00

Beverage, Tax and Gratuity not included

The **C** is proud to comply with Monterey Bay Aquarium's Seafood Watch program and support local farms, organically-grown ingredients and sustainability

Executive **C**hef ~ Jerry Register
Restaurant General Manager ~ Sonny Petersson