



MONTEREY BAY RESTAURANT WEEK MENU

October 18-25, 2012

FIRST COURSE

choice of:

PROVENCAL VEGETABLE SOUP
Cavatelli, Pole Beans, Basil Pesto

BOSTON BIBB SALAD
Cherry Tomato, Bacon, Bleu Cheese

HEN EGG
Prosciutto, Brioche, Truffle Butter



SECOND COURSE

choice of:

PAN ROASTED FRESH CATCH
Leeks, Mussels, Tomato, Russet Potato

BUTTERNUT SQUASH RAVIOLI
Soubise, Pecorino, Tomato

PARMESAN CRUSTED CHICKEN
Salsify, Lemon Butter, Basil



THIRD COURSE

choice of:

CHOCOLATE MOUSSE CAKE
Caramelized Hazelnuts, Chocolate Ice Cream

BOOKER'S BUTTER BOURBON PUDDING
Sugar Cookies, Sea Salt, Cocoa Nibs

STRAWBERRY ROULADE
White Chocolate Mousse, Strawberry-Lavender Coulis, Vanilla Ice Cream

EXECUTIVE CHEF: LEVI MEZICK
GENERAL MANAGER: TOBIAS PEACH

