



**Jack's Restaurant**  
**Monterey Bay Restaurant Week**  
October 18 – 25, 2012

**\$35 per person**

**1st Course**

**Seared Ahi Tuna**

*Wasabi Crème Fraîche, Apples and Sesame Crisps*

**Crispy Monterey Bay Calamari**

*Serrano Vinaigrette*

**Peking Duck Pancake**

*Soy Ginger Sesame Emulsion*

**Entrée**

**Braised Pork Osso Buco**

*Chive Whipped Potatoes and Sweet Corn Succotash*

**Grilled Wild Salmon**

*Farro, Citrus and Arugula Salad*

**Rotisserie Herb & Butter Half Chicken**

*Whipped Potatoes and Fresh Organic Vegetable Medley*

**Dessert**

**Lemon Ginger Cheesecake**

*With Fresh Strawberries*

**Coconut Pineapple Sorbet**

*Tropical Fruit Compote, Rum Vanilla Sauce &  
Macadamia Nut Cookie*

**Warm Apple Tart**

*Vanilla Bean Ice Cream*

*\$35 fixed prix*

*Executive Chef ~ Jason Giles*

**Alcohol, Tax and Gratuity are not included in the fixed prix**