

THE FOURTH ANNUAL



MONTEREY BAY RESTAURANT WEEK



A Prix Fixe Dining Adventure, October 18-25, 2012

Restaurant 1833 • Andre's Bouchée • Terry's • Crabby Jim's • Point Pinos Grill • Jack's
Edgar's • The Forge • Chart House • Cannery Row Brewing Company • The Mucky Duck
Fish Hopper Seafood & Steaks • Monterey Cookhouse • Old Fisherman's Grotto • Isabella's

Menus online at MontereyBayRestaurantWeek.com



MONTEREY BAY RESTAURANT WEEK



RESTAURANT 1833
500 Hartell St., Monterey
643.1833 \$45

First Course: Provençal Vegetable Soup; Boston Bibb Salad; Hen Egg
Second Course: Pan Roasted Fresh Catch; Butternut Squash Ravioli; Parmesan Crusted Chicken
Third Course: Chocolate Mousse Cake; Booker's Butter Bourbon Pudding; Strawberry Roulade



ANDRE'S BOUCHEE
Mission St., Carmel
626.7882 \$45

First Course: Sardine Salad; Escargot-Puff; Potato-Leek Soup
Second Course: Duck Breast with Green Peppercorn Sauce; Short Ribs Bourguignonne; Daurade Bell Pepper Duo
Third Course: Pear Tart; Profiteroles-Valrhona Chocolate Sauce; Crème Brulee



TERRY'S Lincoln & 7th Sts., Carmel 626.5454 \$45

Three course pairing menu:
Sand Dab Slider; Scheid Grenach Blanc;

Red and Gold Beet Salad; Monterey Calimari; Pierce Albariño
Moroccan Kefta Tagine; Pierce Tempranillo
Braised Short Ribs; De Tierra Estate Merlot; Grilled Wild King Salmon; Berardus Saignee De Pinot Nior
Medjool dates; Mercat Cava; Chocolate Lava Cake; Smith & Hook Carburet Sauvignon; Apple Upside Down Cake; De Tierra Late Harvest Pinot Gris



EDGAR'S 8000 Valley Greens Dr., Carmel 620.8910 \$35

First Course: Crostini; Trio von Kartoffelrosti; Spargel Mit Schnicken Wraps
Entrée: Jagerschnitzel; Meerrettich Lachs (grilled horseradish-mustard salmon); Haahnchen Cordon Bleu (Chicken cordon bleu)
Dessert: Apfelstrudel; Schokolade Pudding Pumpernickel; Vanilleschote Vanillesobe



THE FORGE Junipero & 5th St., Carmel 624.2233 \$35

Starter: Seafood Chowder; Half Shell

Mussel Stuffed with Garlic & Parsley; Reuben Egg Roll with Russian Dressing
Entrée: Slow-cooked Bison Short Ribs; Duck Confit and Porcini ravioli served with Duck Demi-Glace; Alaskan Halibut Dijonnaise Mustard Sauce
Dessert: Z'more pizza; House Made Chocolate Mousse served with Cherry Brandy; Apple Tart



CHART HOUSE
444 Cannery Row, Monterey
372.3362 \$35

Starter: Sicilian Calamari; Steamed Artichoke; Coconut Crunchy Shrimp
Entrée: Prime Rib with Yukon Gold roasted garlic mashed potatoes; Shrimp Fresca; Artichoke Salmon drizzled with leek pesto; Chicken Marsala
Sweet Finale: Mocha Mud Pie; Crème Brulee; Peach-Blueberry Crisp



CANNERY ROW BREWING CO. 95 Prescott Ave., Monterey 643.2722 \$25

Starter: Cup of Cannery Row Clam Chowder; Chopped Salad with Lemon-

Herb Dressing; Castroville Wood Fired Artichoke
Entrée: CRBC Classic Burger; Panko Crusted Sand Dabs; Basil Pesto Chicken Penne
Dessert: CRBC Carrot Cake; Fried Dough & Dipping Sauce; Crème Brulee

The Mucky Duck



THE MUCKY DUCK
479 Alvarado St., Monterey
655.3031 \$35

Starter: Toasted Onion Marmalade Baguette; Fried Portabella Mushrooms
Entrée: Roasted Half Chicken; Pappardelle with Lamb; Dungeness Crab
Dessert: Fresh baked Homemade Cookie; Homemade Pot de Crème; Fresh baked Gizdich Pie



FISH HOPPER SEAFOOD & STEAKS
700 Cannery Row,
Monterey 372.8543 \$35

Starters: Fresh Half Artichoke; Garlic Shrimp with salsa fresca

First Course: Soup or Salad (Clam Chowder, Poached Pear Salad, Caesar Salad)

Monterey Bay Restaurant Week • October 18

\$35 Fixed Prix Menu

STARTER (Choose One)

Toasted Onion Marmalade Baguette
Cevapcici (hand rolled lamb & beef sausage)
Fried Portabella Mushrooms

ENTRÉE (Choose One)

Roasted Half Chicken with rosemary cream sauce & sides
Pappardelle with lamb ragu prosciutto & peas
Dungeness Crab stuffed Wild Salmon Paupiette with chives buerre blanc sauce

DESSERT (Choose One)

Fresh Baked Homemade Cookie
Homemade Pot de Creme
Fresh baked Gizdich Pie



The Mucky Duck

479 Alvarado Street, Monterey • 831-655-3031 • muckyduckmonterey.com

2012 PARTICIPANTS

Second Course: Crusted Halibut; Crab stuffed with Prawns; Bacon-wrapped Petite Filet Mignon; Cajun Chicken; Spicy Shrimp Scampi; Broiled Wild Salmon; Sesame Beef Tenderloin

Third Course; Chocolate Bread Pudding; Pumpkin Tiramisu; Key Lime Pie



JACK'S AT PORTOLA HOTEL
Two Portola Plaza,
Monterey 649.4511 \$35

First Course: Seared Ahi Tuna; Crispy Monterey Bay Calamari; Peking Duck Pancake

Entrée: Braised Pork Osso Buco; Grilled Wild Salmon; Rotisserie Herb Half Chicken; Grilled Wild Salmon

Dessert: Lemon Ginger Cheesecake; Coconut Pineapple Sorbet; Macadamia Nut Cookie; Warm Apple Tart; Vanilla Bean Ice Cream



OLD FISHERMAN'S GROTTTO
39 Fisherman's
Wharf, Monterey 375.4604
\$35

First Course: Clam Chowder; Caesar Salad

Second Course: Wild salmon; Macadamia

Crusted Halibut; Scampi Shrimp; Skirt Steak in Maple Soy Sauce; Chicken Marsala; Linguini Isabella

Third Course: Our dessert tray has 16 items



ISABELLA'S 60 Fisherman's
Wharf, Monterey 375.3956
\$25, \$35 (menu below), \$45

Starter: Crab Cakes; Chicken Waldorf Salad; New England Clam Chowder

Entrée: Griddled Rock Cod with Bay Shrimp Risotto; Premium Sirloin Steak & Fries; Blackened; Salmon Pasta with Rose Sauce

Dessert: Crème Brulee; Chocolate Lava Cake; NY Cheesecake



CRABBY JIM'S
25 Fishermans Wharf #1,
Monterey 372.2064 \$35 (menu
below), \$45

First Course: Deep Fried Artichoke Hearts; Coconut Shrimp; Deep Fried Calamari

Main Course: Stuffed Salmon; Crabby Cioppino; Raviolis; Chicken Picatta

Third Course: Homemade Bread Pudding; Chocolate Mousse; New York Style Cheesecake



MONTEREY COOKHOUSE
2149 Fremont Street, Monterey
642.9900 \$25

First Course: Crostinin & Brushetta; Small House Salad; Homemade Soup

Second Course: Smoked Sampler with BBQ Pulled Port Slider, Slow-cooked Beef Brisket, Shoestring Fries, Confetti Slaw; Wood Smoked Half Chicken; Grilled Salmon

Third Course: Chocolate Chip Bread Pudding; Crème Brulee; Double Chocolate Torte



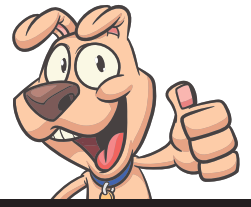
POINT PINOS GRILL
79 Asilomar Blvd.,
Pacific Grove 648.5774 \$35

First Course: Autumn Greens Salad; Grilled Castroville Artichokes with Watercress; Soup of the Day

Second Course: Pumpkin Ravioli with Leeks, Mushrooms, Sage Brown Butter; Stuffed Wild Salmon Involtini; Natural Pork Chop Milanese Style

Third Course: Pumpkin Crème Brulee; Adult S'mores

Tax, tips and beverages are not included in fixed price menus. Most courses have a choice of items.



Pet Friendly Bring Your BFD

\$35 Fixed Prix

STARTER (Choose One)
Award winning Seafood Chowder
Half Shell Mussel Stuffed with Garlic & Parsley
Reuben Egg Roll with Russian Dressing

ENTRÉE (Choose One)
Slow cooking Bison Short Ribs
Duck Confit and Procinin ravioli served with Duck Demi-Glace
Alaskan Halibut Dijonnaise Mustard Sauce

DESSERT (Choose One)
Zmore pizza
House Made Chocolate Mousse served with Cherry Brandy
Apple Tart Tatin "A La Mode"

tax tip or gratuity and beverages are not included in fixed prix menu

the
Forge

831.624.2233
Junipero & 5th Streets • Carmel-by-the-Sea

wood-fired cuisine

MONTEREY BAY RESTAURANT WEEK
October 18 - 25 | \$25 Fixed Prix

First Course (Choose One)

Crostinin & Brushetta

Crostinin served with Homemade Tomato Brushetta & Parmesan

Small House Salad

Mixed Greens, tomatoes, Carrots, Cucumbers and Scallions with choice of dressing: Blue Cheese, Ranch or Balsamic Vinaigrette

Cup of Soup of the Day - Homemade Soup

Second Course (Choose One)

Smoked Sampler Plate

1/4 rack of smoked Ribs with BBQ sauce, BBQ Pulled Port Slider & Slow-cooked Beef Brisket served with Shoestring Fries & Confetti slaw

Wood Smoked Half Chicken

Marinated in Garlic, Herbs & Dijon Mustard slow smoked in our Traeger Smoker with Shoestring Fries & Confetti slaw

Grilled Salmon

8 oz Filet of Wild Salmon lightly seasoned, cooked over hardwood, topped with Homemade Calamata Olive Tapenade with Rice Pilaf & Sautéed Vegetables

Third Course (Choose One)

Chocolate Chip Bread Pudding

Brioche with vanilla custard, chocolate chips with warm Cinnamon Rum Sauce

Crème Brulee

Fresh whole Vanilla bean Crème Brulee with Caramelized sugar top

Double Chocolate Torte

Fudgy Chocolate Cake layered with Chocolate Mousse with Whipped Cream & Berry Sauce



2149 Fremont Street | Monterey | 831.642.9900 | montereycookhouse.com

Tax tip or gratuity and beverages are not included in fixed prix menu

authentically French

**Monterey Bay Restaurant
Week • October 18**
\$45 Fixed Prix

First Course (Choose One)

Sardine Salad

Mixed Baby Greens with Local grilled Sardines with Tarragon shallot vinaigrette

Puff Pastry with garlic parsley butter

Potatoe Leek Soup with Fried Leeks

Second Course (Choose One)

Duck Breast with Green Peppercorn Sauce

Short Ribs Bourguignonne

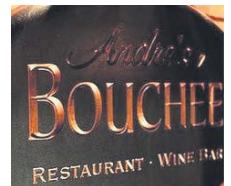
Daurade Bell Pepper Duo

Third Course (Choose One)

Pear Tart

Rum almond cream and pear sorbet

Valrhona Chocolate Sauce Crème Brulee



Mission Street Between Ocean & 7th | Carmel | 831.626.7880 | andresbouchee.com