



## OM ANNIVERSARY DINNER MENU 2008

\$33.00

[MONDAY – THURSDAY]

### FIRST COURSE

**PLEASE CHOOSE ONE**

#### **CRISPY FORELLE PEAR**

PEPPERY ASIAN GREENS, QUESO AZUL DE VALDEON, RED MISO VINAIGRETTE

#### **WINTER SQUASH**

RED THAI CURRY, BUTTER CUP SQUASH, COCONUT,  
BASIL PUREE

#### **TUNA CARPACCIO**

BIG EYE TUNA, WATERCRESS, CHIVES, POMEGRANATE, CHILI VINAIGRETTE

### SECOND COURSE

**PLEASE CHOOSE ONE**

#### **OCEAN PERCH**

PAN ROASTED FILET, FRENCH GREEN LENTILS,  
TRUFFLE, BRUSSEL SPROUTS, PINE NUTS

#### **SHORT RIB**

PARSNIP PUREE, ORANGE CONFIT, SNOW PEAS,  
KOREAN CHILI OIL

#### **ASIAN MARKET**

CRISPY SMOKED SILKEN TOFU, JAPANESE EGGPLANT,  
BAMBOO RICE, CITRUS, OKINAWA YAM, CHARMOULA

### THIRD COURSE

**PLEASE CHOOSE ONE**

#### **WARM CHOCOLATE CAKE**

BANANA ICE CREAM, HAZELNUT BRITTLE, CARAMEL

#### **ROASTED PINEAPPLE**

COCONUT RICE PUDDING, CARDAMOM, PISTACHIOS

