



**RESTAURANT WEEK BRUNCH MENU  
SUMMER 2007**

**FIRST COURSE**

**TEMPURA ZUCHINI**

BABY ARUGULA, LEMON AIOLI, CAPERS,  
SWEET 100'S, SHAVED PARMESAN

OR

**TWIGS & BERRIES**

HONEY GRANOLA, TOASTED ALMONDS,  
GREEK YOGHURT, FARMSTEAD BERRIES

**SECOND COURSE**

**SMOKED TROUT**

POACHED EGG, WASABI CRÈME FRAICHE,  
FRISÉE, RADISH, FRENCH FINGERLINGS

OR

**BLUEBERRY CORNCAKES**

LEMON-HONEY WHIPPED RICOTTA CHEESE,  
BLUEBERRY SAUCE, POWDER SUGAR

OR

**CREAMED EGGS & LOBSTER**

LOBSTER, HOLLANDAISE SAUCE,  
BASIL, SWEET 100'S, BRIOCHE

**THIRD COURSE**

**SUMMER BERRY PARFAIT**

FARMSTEAD BERRIES, CHANTILLY CREAM, CHOCOLATE

OR

**LYCHEE ICE CREAM**

THAI CHILI SYRUP, MINT, CASHEW BISCOTTI



\$20.07/PERSON, EXCLUSIVE OF TAX AND GRATUITY  
(SATURDAYS & SUNDAYS 08/01/07 – 08/31/07)