



**RESTAURANT WEEK DINNER MENU
SUMMER 2007**

FIRST COURSE

FLUKE CARPACCIO

ORANGE VINAIGRETTE, MINT, BASIL, COCONUT, CASHEWS

OR

SUMMER MELON SOUP

RICE MILK, MINT, SMOKED TROUT

OR

TEMPURA ZUCHINI

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

SECOND COURSE

GRILLED BLUE FISH

CHICK PEA FRIES, TAMARIND, CUCUMBER,
CORIANDER, RADISH, YOGHURT

OR

GRILLED LAMB

MADRAS CURRY, WHITE BEAN PUREE,
YELLOW RAISINS, BEET GREENS, LEMON

OR

CRISPY TOFU

COCONUT MILK, YOUNG GINGER, THAI CHILI,
SUMMER VEGETABLES, CORIANDER

THIRD COURSE

SUMMER BERRY PARFAIT

FARMSTEAD BERRIES, CHANTILLY CREAM, CHOCOLATE

OR

LYCHEE ICE CREAM

THAI CHILI SYRUP, MINT, CASHEW BISCOTTI

OR

CHOCOLATE TRUFFLE

BEER ICE CREAM, CARAMELIZED PEACHES, PINE NUTS



\$33.07/PERSON, EXCLUSIVE OF TAX AND GRATUITY