



RESTAURANT WEEK DINNER MENU WINTER '08

FIRST COURSE

CRIMSON LENTILS

CRISPY SHALLOTS, BEET EMULSION
OR

VENISON CARPACHIO

BLACK PEPPER OIL, WATERCRESS, CELERY APPLES
OR

PEARL COUS COUS

EGGPLANT, SAFFRON, BALSAMIC ONIONS, FETA CHEESE

SECOND COURSE

PAN ROASTED SALMON

BELUGA LENTILS, TOMATO CONFIT OREGANO, ARTICHOKE
OR

ORCHIETTE

FENNEL BROTH, GRILLED SQUASH, PEARL ONIONS
SWISS CHARD, MARJORAM, PARMESAN
OR

PORK SHANK

BROWN RICE, ROMAINE, CHINESE SHERRY
OR

LANE SNAPPER EN PAPILOTTE

BABY VEGETABLES, SNAP PEAS, FISH FUMMET

THIRD COURSE

GRILLED BANANA SPLIT

BUTTERSCOTCH ICE CREAM, CHOCOLATE SAUCE
OR

SORBET TRIO

APRICOT, KALAMANSI LEMON, RASPBERRY
OR

ORANGE CREAMSICLE CRÈME BRÛLÉE

VANILLA, ORANGE ESSENCE, BISCOTTI



\$33.08/PERSON, EXCLUSIVE OF TAX AND GRATUITY