



SUMMER RESTAURANT WEEK 2010

\$35.10

Please choose ONE from each course

FIRST COURSE

CHILLED TOMATO-WATERMELON SOUP

Melon Tartar

CITRUS POACHED SHRIMP Chili Cocktail Sauce

LOCAL MIXED GREENS

Snap Peas, Summer Radish & Mustard Vinaigrette

GRILLED ROMAINE

Garlic Croutons & Buttermilk Dressing

SMOKED PORK BELLY

Banana-Lentil Salad, Crispy Pig Ear & Chili-Caramel

MEATBALL FLATBREAD Mozzarella & Torn Basil

FOUR CHEESES FLATBREAD

SECOND COURSE

MURRAY'S FARMS CHICKEN Strozapretti Pasta,

Asparagus & Basil

RICOTTA GNOCCHI Squash Blossoms, Braised Lettuce &

Arugula Pesto

BACON WRAPPED AMBERJACK

Corn-Cherry Succotash, String Beans & Beer-Foie Gras
Vinaigrette

ADOBO BRAISED PORK SHANK "Tater" Salad, Hericot

Vert & Crumble Blue Cheese

24 HR. CREEKSTONE FARMS POT ROAST

Eggplant Mash & Summer Succotash

BRAISED "BUFFALO" DUCK LEG Seared Watermelon,

Napa "Slaw" & Tater Tots

CREEKSTONE FARMS HANGER STEAK FRITES

Duck Fat Fries, Pickled Red Onion, Mizuna & Chimmichurri

THIRD COURSE

MIXED BERRY COBBLER with

Whipped Crème Fraiche

THE "WICKED PISSA" CUPCAKE with

Oreos, Dulce de Leche & Candied Peanuts

BUTTERSCOTCH PUDDING TART with

Gingerbread Crumble & Caramel-Balsamic Ice Cream

EXECUTIVE CHEF - E. MICHAEL REIDT

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness,
Especially if you Have Certain Medical Conditions.
Parties of 6 or more will be charged 18% Gratuity

Please advise your server of any food allergies prior to ordering.