



Restaurant Week 2008 Dinner Menu

First Course

Salmon Ceviche red and yellow peppers, lime juice, cilantro, red onion and avocado dumplings

Bruschetta mozzarella, basil, tomato, onion, bell pepper, balsamic reduction, grilled ciabatta

Baby Greens Salad baby arugula, baby spinach, herbs, frisse, green apple, citrus dressing

Soup Du Jour – made from scratch daily

Second Course

Surf and Turf beef tenderloin, grilled shrimp, steak fries, baby spinach, chimichuri sauce

Duck Confit Macaroni and Cheese fonduta, truffle oil, Ritz Cracker crumb topping

Vegetarian Paella snow peas, broccoli rabe, onion, red peppers, green beans, baby bok choy, baby carrots, green peas, avocado, saffron rice

Grilled Salmon green beans, baby carrots, blood orange sauce, saffron rice with seasonal mushrooms and shrimp

Third Course

Popsicle Trio mojito, blood orange, mango

Vanilla Chai Tea Milkshake rolled gaufrette, whipped cream



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