



RESTAURANT WEEK SPRING 2008 DINNER
\$33.08

1ST COURSE

PUREE OF ASPARAGUS SOUP WITH ROASTED PEACH SALSA
AND BALSAMIC DRIZZLE

ARUGALA SALAD WITH CUCUMBERS AND CHERRY TOMATOES TOSSED WITH
CLOVER HONEY AND PUMPERNICKEL CROUTONS

SCALLOP CARPACCIO WITH FRISEE, SHAVED RADISH, TARRAGON
VINAIGRETTE AND LEMON OIL

2ND COURSE

SEARED SOY AND PINEAPPLE GLAZED YELLOW FIN TUNA WITH LEMONGRASS
SUSHI RICE AND TEMPURA BROCCOLI

GRILLED SKIRT STEAK WITH A MUSHROOM MARSALA CREAM SAUCE, YUKON
GOLD POTATO HASH AND SPAGHETTI SQUASH

HOUSE MADE SWEET POTATO GNOCCHI WITH BROWN BUTTER, BRAISED
SPINACH, TOASTED PECANS AND CRUMBLD GORGONZOLA

FINALE

BANANA SPLIT CAKE-BANANA NUT CAKE WITH CRUSHED CHOCOLATE,
STRAWBERRY SAUCE, VANILLA ICE CREAM AND WHIPPED CREAM

SPRING BLUEBERRY MOUSSE WITH LEMON PATIVIERS

