

restaurant week summer 2009

three course tasting menu \$20.09

beverages, gratuity & tax are not included

first course

choice of

summer tomato gazpacho

davon crest watermelon, local goats milk feta & fresh dill

or

butter lettuce niçoise*

tomato, potato, egg, olive, caper, filet bean & 3 herb vinaigrette

or

artichoke dip

garlic breadcrumbs, smoked bacon & grilled flatbread

entree course

choice of

hanger steak*

porcini dusted fries, baby greens & house made steak sauce

or

4oz crab cake*

local filet beans, green goddess dressing & crispy lemon slices

or

garganelli pasta*

davon crest summer squash, smoked mozzarella & red pepper coulis

dessert course

choice of

vermilion "p, b & j"*

bittersweet chocolate, hazelnut rice crisp & raspberry 2 ways

or

summer cornmeal crisp*

local peaches, blackberries & sweet corn ice cream

*SOME ITEMS MAY CONTAIN RAW INGREDIENTS. IN ADDITION, ITEMS ON THIS MENU ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.