



RESTAURANT WEEK 2009  
DINNER MENU

FIRST COURSE

FARM GREENS

with heirloom tomatoes and sherry vinaigrette

CITRUS SALAD

arugula and frisée greens, orange confit, candied grapefruit,  
pickled red onions and shaved pecorino romano cheese

CHARBRIOLED OCTOPUS

red pearl onions, capers, kalamata olives,  
pequillo pepper coulis and kalamata olive oil.

ENTREES

ORGANIC SALMON

summer squash, fennel, Israeli cous –cous and basil puree.

“CHICKEN CAESAR”

amish chicken breast with parmesan bread pudding, braised romaine hearts, parmesan and black  
pepper cream and chicken jus

GRILLED HANGER STEAK

broccolinni, potato croquettes, sauce bordelaise.

DESSERT

PISTACHIO FINANCIER

toasted pistachio cake with warm gooey crème brulee center  
sweet and sour cherries and morello cherry sorbet

VANILLA BEAN CRÈME BRULEE

classic french custard infused with madagascar vanilla beans and brown sugar

DARK CHOCOLATE TART

fresh raspberries and raspberry sorbet