

Three Course Prix Fixe Dinner

Week of November 10th, 2008

~First Course~

Cream of Asparagus Soup

Crab Fritters

saffron aioli, spicy ketchup, cucumber cream

Fennel and Arugula Salad

mushrooms, parmesan, lemon juice, olive oil

Flight Wine;

~Main Course~

Vegetable Risotto

asparagus, tomatoes, spinach

Flight Wine;

Seared Chicken Scaloppini Piccata

broccolini, lemon caper butter sauce

Flight Wine;

Mustard Glazed Lamb Chops

haricot vert, truffled mashed

Flight Wine;

~Dessert~

Organic Peach Shortcake

Blueberry Tartlet

Flight Wine;

\$38 Per Person, \$52 with suggested Wine Flight

excluding beverage, tax and gratuity

no substitutions please

Chef De Cuisine Shawnte Peery Sous Chef James DeHaan