

Three Course Prix Fixe Menu

Week of November 10th, 2008

First Course

Grilled Hearts Romaine

*gorgonzola, bacon, sundried tomatoes, champagne and lemon
vinaigrette*

OR

Proscuitto Wrapped Scallops

dried figs, port reduction

OR

Soup of the Day or Seasonal Soup

Main Course

Crab and Spinach Ravioli

parmesan and asparagus cream

Grilled Flat Iron Steak

roasted garlic mash, sautéed spinach, cherry demi glace

Chicken Roulade

*chorizo, queso blanco, cumin rice, shaved red onion,
sauce verde*

Dessert

Chocolate Covered Strawberries

amaretto whip cream

Peanut Butter Brownie

vanilla gelato

Three Course Dinner

\$36 Per Person

*excluding beverage, tax and gratuity
no substitutions please*

*Bobby Laggan Executive Chef
Tim Chyrek Sous Chef*