DINNER PRIX-FIXE 35

SUMMER RESTAURANT WEEK 2012

APPETIZERS

WATERMELON GAZPACHO

BLACK TUSCAN KALE SALAD
blueberry, radish, goat cheese, lemon-poppy seed dressing

SAKE POACHED FOIE GRAS TORCHON
plum, port, brioche

ENTREES

BBQ MAHI MAHI
bacon braised collard greens, hush puppies

GRILLED SKIRT STEAK
blue cheese potato croquette, salsa verde

executive chef, Bill Peet

DESSERTS

BUTTERMILK PANNA COTTA
mixed berry compote

TODAY'S SELECTION OF HOUSEMADE SORBETS