



*Silicon Valley Restaurant Week Menu 2009*

\$35 per person  
(Excluding tax and gratuity)

*Starter*

*Zahir's mixed baby greens*

*Soup of the day*

*Caesar Salad*

*Entrées*

*Seafood ala Andria*

Scallop, clam, prawn, halibut and salmon pieces sautéed and simmered in a creamy wine sauce wrap in two crepes. Vegetable of the day.

*Medallion of beef ala Gorgonzola*

Filet of Beef grilled served with Gorgonzola, garlic mash potato and vegetable of the day.

*Chicken strips ala Romana*

Marinated chicken strips, sautéed in almond oil flamed with sweet vermouth. Simmered in Sauce Marchand de Vin. Accompanied with artichoke hearts and rice.

*Pork escallops ala Marilena*

Pork scallops sautéed and simmered in a cranberry port wine sauce. Served with wild rice and vegetable of the day.

*Capellini Woodsman Style*

Capellini pasta with mushrooms, tomatoes, and asparagus cooked Woodsman Style.

*Dessert*

*Panna Cotta*

Traditional creamy panna cotta topped with a refreshing mango sauce.

*Tartufo Limoncello*

Lemon Gelato with a heart of limoncello, covered in meringue sprinkles

*Peach Sorbetto*

Peach sorbet served in a natural fruit shell with a winter berry garnish.