

## Silicon Valley Restaurant Week Menu

For the week of October 14-21, 2009

Prix fixe: \$35



### APPETIZER

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French Onion With Gruyere Gratin

Vermont Waldorf Salad

*Baby Spinach, Apples, Grapes, Toasted Walnuts, Dried Cranberries, Celery & Crumbled Gorgonzola with Maple-Cider Vinaigrette*

Brie and Proscuitto En Croute

*With Fig Chutney, Mixed Greens and Aged Balsamic*



### MAIN COURSE

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Stuffed All Natural Single Cut Pork Chop

*Cornbread Stuffing with Maple Sausage, Pecans and Cranberries; Pan Roasted and served with Maple-Sherry Demi Glace, Sautéed Snap Peas with Baby Carrots and Sweet Potato Fries*

Tiger Fish

*Fresh grilled fillet served with Tropical Fruit Salsa, Mango Beurre Blanc, Jas-mati Rice and Lightly Braised Rainbow Chard*

Painted Hills Flat Iron Steak

*Grilled to perfection with Roasted Cippolinis, Crumbled Gorgonzola and Balsamic-Port Reduction served with Yukon Gold Smashed Potatoes and Sautéed Green Beans*

Chicken Marsala

*Tender sautéed Chicken Breast, Crimini Mushrooms and Garlic flamed with Marsala Wine and finished with a Light Demi-Glace and a hint of Beurre Blanc; Wild Rice Medley and Sauteed Green Beans*

Portobello Mushroom and Italian Squash Lasagne

*Layered with House Marinara and Italian Cheeses and served with Garlic-Cheese Bread*



### DESSERT

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Tiramisu

*Italian Sponge Cake soaked with Espresso, Marsala and Kahlúa then layered with sweet creamy Mascarpone Cream, dusted with Cocoa Powder and garnished with Whipped Cream and Fresh Berries*

Berry Shortcake

*Lemon-Poppyseed Shortcake with Fresh Seasonal Berries, Berry Sauce and Whipped Cream*

Triple Chocolate Tart

*Chocolate Crumb Crust, Chocolate Truffle Filling and Chocolate Glaze garnished with Chocolate Sauce & Fresh Whipped Cream*



Note: Tax, tip and beverages are not included in price.

