



RESTAURANT WEEK MENU

For the week of October 14-21, 2009

Fixed price: \$35

FIRST COURSE

Sautéed prawns with garlic, lemon, white wine and fresh herbs

Asparagus and wild mushroom sauté

Carpaccio di Venecia-thin sliced raw beef served with Bermuda onions, capers, parmesan cheese and Dijon mustard sauce

SECOND COURSE

Scaloppini of veal with lemon-caper sauce and gorgonzola potato puree

Grilled fresh king salmon with sun-dried tomatoes-chardonnay sauce and basil orzo

Penne with Portobello mushrooms, broccoli, peas and fresh tomato-herb sauce

THIRD COURSE

Chilled Champagne Zabiglione-cream with fresh berries

Chocolate torte with raspberry sauce

Tiramisu with rum, chocolate almond sauce



Beverage, tax and gratuity not included