



# RESTAURANT WEEK MENU

For the week of October 14-21, 2009

Fixed price: \$35

## STARTERS

### Crispy Fried Calamari

served with lemon butter and cocktail sauces

### Roasted Beet Salad

with mixed greens, blue cheese and toasted almonds,  
tossed with orange champagne vinaigrette

### Cup of Boston Clam Chowder

New England style chowder flavored with bacon

## FRESH FEISTY FISH & POULTRY

### Seafood Sauté

sautéed shrimp, scallops, dungeness crab, garlic and spinach served over jasmine rice  
and topped with a white wine lemon-butter sauce

### Panko Encrusted Petrale

doused in a lemon-butter sauce and served with sauteed spinach and french fries

### Half Roasted Chicken

in a porcini mushroom broth, served with garlic mashed potatoes and roasted root vegetables

## SWEETS

### Seasonal Sorbet or Gelato

### Coconut Bread Pudding

Profiteroles stuffed with vanilla gelato, topped with melted  
chocolate ganache & toasted pecans

Beverage, tax and gratuity not included

