



Price \$35

FIRST COURSE

MARKET GREENS

Baby greens, Fuji apples, golden raisin, candied pecans,  
Sonoma goat cheese, citrus vinaigrette

SOUP of "TODAY"

Chef's daily inspiration

BUTTERNUT SQUASH RAVIOLI

Tomato Concasse, Sage Cream Sauce

SECOND COURSE

NEW YORK STEAK

Fire roasted, grilled asparagus, merlot wine butter

WILD KING SALMON

Creamy mascarpone risotto, fresh dill citrus cream, seasonal local vegetables

PORTOBELLO MUSHROOM RAVIOLI

Seasonal squash, asparagus, baby tomatoes, homemade tomato-garlic sauce

THIRD COURSE

SEASONAL APPLE RAISIN CRISP

Vanilla ice cream

NEW YORK STYLE CHEESECAKE

Fresh whipped cream and raspberry coulis

MOLTEN LAVA CAKE

Vanilla ice cream



**SILICON VALLEY  
RESTAURANT WEEK**

**October 15-22, 2014**