



**SILICON VALLEY  
RESTAURANT WEEK**

**October 15-22, 2014**

## First

### **ROCK CRAB CAKES**

*Remoulade/Cole Slaw*

### **AHI TARTAR**

*Spicy Yogurt/Cucumber Coulis/Chinese Fermented Black Bean Vinaigrette/Daikon/*

*Avocado/Wonton Chips*

### **ROASTED BEET SALAD**

*Baby Arugula/Goat Cheese/Toasted Walnuts*

### **MIXED BABY GREENS SALAD**

*Cranberries/Walnuts/Granny Smith Apple/Goat Cheese/Cranberry Vinaigrette*

## Second

### **MOROCCAN VEGETABLE STEW**

*Zucchini/Butternut Squash/Chickpeas/Carrots/Peppers/Tomatoes/Onions/Basmati Rice*

### **PAN-SEARED SALMON**

*Thai Curry Jungle Juice/Basmati Rice/Sautéed Spinach/Pineapple Salsa*

### **PAN-ROASTED CHICKEN BREAST**

*Mashed Potatoes/Sautéed Seasonal Vegetables/Wholegrain Mustard Butter Sauce*

### **NEW YORK STRIP STEAK**

*Mashed Potatoes/Seasonal Veggies/Cognac Green Peppercorn Sauce*

## Last

### **CHOCOLATE ROULADE**

*Flourless Swiss-Rolled Roulade/Cocoa Cream-Filled Slice/Raspberry Coulis*

### **CRÈME BRULÉE**

*Fresh Berries*

### **THREE COURSE MENU \$45PP**

Executive Chef David R. McWilliam

19% gratuity will be added to parties of 6 or more | Private Dining, Banquets, Catering Available

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