



**SILICON VALLEY  
RESTAURANT WEEK**  
**October 15-22, 2014**



## **SVRW Fall Fixed Menu**

### *Course 1 - Tapas / Soup / Salad*

#### **Miso Marinated Black Cod**

*Fresh Cod, White Miso, Daikon, Scallion, Maitake Mushroom, Shishito Pepper*

#### **Bone Marrow 2 Ways**

*Carrot Yuzu Gelee, Beet Cream, Wild Mushroom, Demi Glace, Brioche*

#### **French Styled Pork Belly**

*Six Hour Braised Pork Belly, Celeriac Apple Puree, Watercress Bacon Foam, Beets, Arugula*

#### **Shanghai Duck**

*Duck Breast, Chinese Five Spice, Soy, Plum, Cucumber, Scallion, Housemade Pancake*

#### **Peruvian Passion Fruit Ceviche**

*Scallop, Shrimp, Avocado, Peppers, Passion Fruit Marinade*

#### **Cream of Artichoke**

*Baby Artichoke, White Truffle, Crème Fraîche, Bacon*

#### **Roasted Beet & Burrata**

*Heirloom Tomato, Beet Jus, Italian Burrata Cheese, Opal Basil Pesto, 12 Years Old Balsamic*

#### **Port Poached River Valley Pear**

*Humboldt Fog Goat Cheese, Dried Michigan Cherries, Wild Greens, Walnut Vinaigrette*

### *Course 2 - Big Plates*

#### **The Baby Local Vegetable Garden**

*Quinoa, Parsnip, Beet, Patty Pan Squash, Baby Carrots, Wild Mushrooms, Micro Greens*

#### **New York Steak (Additional 8)**

*Asparagus, Wild Mushroom, Truffle Beurre Blanc, Demi Glace*

#### **Za'atar Chicken**

*Wild Thyme, Sumac & Spicy Spinach, Sunchoke Puree, Chicken Glaze*

#### **Madrid Squid Ink Pasta**

*Fresh Water Prawns, Squid Ink Pasta, Lobster Broth*

#### **Korean BBQ Thin Crust**

*Korean BBQ rib, Mozzarella Cheese, Basil, Cherry Tomato, Dried Cherry, Arugula*

### *Course 3 - Dessert*

#### **Borabora Pineapple**

*Brined Pineapple, Brown Sugar, Dark Rum, Coconut Sorbet*

#### **Seasonal Crème Brulée**

*Seasonal Local Fruits*

#### **Louisiana Beignet**

*Chocolate, Caramel, Fruit Puree*

**PRIX FIXE 35.00 (3 Courses)**

**WINE PAIRE ADDITIONAL 20.00 | Service and Tax not included**