



**SILICON VALLEY
RESTAURANT WEEK**

October 15-22, 2014

Three Course Prix Fixe Menu / 45- per person

First Course

(choice of)

Ahi Bruschetta

Edamame puree, heirloom cherry tomato, pineapple soy glaze over toasted crostini

Kale Salad

Toasted sunflower seeds, lipstick peppers, currants, parmesan reggiano cheese

Fresh Fig & Prociutto

Fresh brown fig, lightly smoked with prosciutto, arugula, fennel, spiced honey dressing

Second Course

(choice of)

Butternut & Wild Mushroom Risotto

Shallots, sage butternut squash, wild mushrooms, pumpkin seeds, parmesan reggiano cheese

Slow Braised Short Ribs

Certified Angus Beef short ribs, slow roasted tender, creamy polenta, wild mushrooms, gremolata

Pan Seared Wild Caught Salmon

Anise infused Israeli couscous, roasted shishito peppers, yuzu ponzu sauce

Third Course

(choice of)

Cronuts

Deep fried croissant dough, dusted with powdered sugar, chocolate sauce

Rootbeer Float

Housemade Guinness stout ice cream and root beer, chocolate straw

Candied Bacon

Candied bacon, dipped in chocolate + Candied bacon, with apricot compote

Chef Michael Tobias / Sous Chef Tim Tatel

Prices exclude beverage, tax and gratuity. Please call 408.246.2011 or reserve online @ www.drycreekgrill.com
1580 Hamilton Ave., San Jose CA 95125