



October 15-22, 2014

Price \$25

FIRST COURSE

BABY ARUGULA & CAVATAPPI SALAD

baby arugula | cavatappi pasta | sundried tomatoes
garbanzo beans | manchego | champagne vinaigrette

AHI WONTON TACOS

sashimi grade ahi | mango jicama salsa | wasabi crema
sweet soy drizzle | wonton taco crisps

CHICKEN LETTUCE CUPS

seasoned diced chicken | sautéed vegetables | served on cool lettuce cups

SECOND COURSE

KENTUCKY BOURBON & MAPLE CARNITAS TACOS

slow roasted glazed carnitas | cool & spicy watermelon salsa | sriracha

PROSCIUTTO & FIG JAM FLATBREAD

prosciutto | fig jam | mozzarella | baby arugula

BLUE RIBBON SLIDERS

100% angus beef | hickory smoked bacon | point Reyes blue cheese
lettuce | tomato | fried onion strings | sweet baby ray's bbq sauce
brioche bun | choice of fries, tots, or waffle fries

THIRD COURSE

CHURRO SUNDAE

bite sized deep fried spanish donuts | cinnamon | sugar
vanilla ice cream | caramel drizzle

DOUGHNUT BREAD PUDDING

vanilla ice cream | bourbon sauce

Beverage, tax and gratuity not included



**SILICON VALLEY
RESTAURANT WEEK**

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