

# CHEF GEOFF'S DOWNTOWN 2007

## RESTAURANT WEEK

\$30.07 DINNER

### FIRST COURSE

Crispy Buffalo Mozzarella w/ Tomato Confit  
Handmade BBQ Potato Chips with Ranch-esque Dip  
Crispy Fingerling Potatoes w/ Blue Cheese Cream  
Jerk Chicken Skewers with Sambal Aioli  
Crispy Potato and Bacon Croquettes  
Wild Mushroom Spring Rolls w/ Soy Vinaigrette  
Tempura Shrimp with Sweet Chili Sauce  
Duck Spring Rolls w/ Hoisin BBQ Sauce  
Asparagus Risotto Balls w/ Mozzarella  
Lump Crab and Corn Chowder  
Spicy Chicken Tortilla w/ Lime  
Black Bean Soup w/ Chipotle and Tortillas  
Chilled Watermelon Soup w/ Fresh Mint  
Arugula and Pecorino Romano w/ Lemon and EVOO  
Romaine w/ Croutons, Grana Padano, and Anchovy Dressing  
Field Greens, Baby Tomatoes, Lemon Dijon Vinaigrette  
Field Greens w/ Low Fat Peach Dressing

### SECOND COURSE

Double Cut Pork Rib Chop with Pear Chutney  
Grilled Atlantic Salmon with Pineapple Salsa  
Seared Day Boat Scallops with White Sangria Redux  
Rockfish with Fresh Corn Salsa & Cilantro Pesto (plus \$5)  
Seared Tuna with Ginger Hoisin BBQ Sauce  
Grilled Trout with Lemon and Parsley Aioli  
Mussels with Herb Tomato Broth w/ Gorgonzola Bread  
Mussels with Rosemary Cream w/ Roasted Garlic Bread  
Mussels with Wine, Garlic Butter w/ Saffron Aioli Bread  
Seafood Bouillabaisse w/ Mussels, Fish, Shrimp, Scallops  
Heirloom Tomato Salad w/ Fresh Ricotta  
Cuban Salmon w/ Crispy Shrimp, Red Beans and Rice  
Beef Tenderloin Medallions w/ Yukon Smashers (plus \$5)  
Sautéed Skate w/ Watercress Mango Salad, Citrus Chile Vin  
Madras Curry Chicken w/ Israeli Couscous, Arugula, Apples  
Big T-Bone w/ Fingerlings, Asparagus, CG Steak Sauce (plus \$10)  
Jumbo Shrimp and Very Gouda Grits  
Whole Wheat Linguine w/ Corn, Tomatoes, Peppers, Basil  
Penne w/ Chicken, Bacon, Spinach, Creamy Tomato Sauce  
Black Bean & Masa Corn Cakes w/ Portobellos  
Steak w/ Bibb, Bacon, Tomato, Cukes, BC Dressing  
Chicken Cobb w/ Gouda, Bacon, Tomato, Cukes, Scallions, Egg  
Any Sandwich or Pizza

### DESSERT COURSE

Peach-Blackberry Crisp  
Coconut Layer Cake  
Gran Marnier Creme Brulee  
Espresso Semifreddo  
Chocolate-Peanut Butter Torte  
Butter Pecan Ice Cream  
Orange Sorbet

# CHEF GEOFF'S DOWNTOWN 2007

## RESTAURANT WEEK

\$20.07 LUNCH

### FIRST COURSE

Crispy Buffalo Mozzarella w/ Tomato Confit  
Handmade BBQ Potato Chips with Ranch-esque Dip  
Jerk Chicken Skewers with Sambal Aioli  
Crispy Potato and Bacon Croquettes  
Wild Mushroom Spring Rolls w/ Soy Vinaigrette  
Duck Spring Rolls w/ Hoisin BBQ Sauce  
Asparagus Risotto Balls w/ Mozzarella  
Lump Crab and Corn Chowder  
Spicy Chicken Tortilla w/ Lime  
Black Bean Soup w/ Chipotle and Tortillas  
Chilled Watermelon Soup w/ Fresh Mint  
Red & Yellow Tomato Gazpacho  
Arugula and Pecorino Romano w/ Lemon and EVOO  
Romaine w/ Croutons, Grana Padano, and Anchovy Dressing  
Field Greens, Baby Tomatoes, Lemon Dijon Vinaigrette  
Field Greens w/ Low Fat Peach Dressing

### SECOND COURSE

Any Sandwich or Pizza From Our Menu  
Beef Tenderloin Medallions w/ Yukon Smashers (plus \$7)  
Seared Day Boat Scallops with White Sangria Redux (plus \$7)  
Grilled Trout with Lemon and Parsley Aioli  
Mussels with Herb Tomato Broth w/ Gorgonzola Bread  
Mussels with Rosemary Cream w/ Roasted Garlic Bread  
Mussels with Wine, Garlic Butter w/ Saffron Aioli Bread  
Heirloom Tomato Salad w/ Fresh Ricotta  
Roasted Turkey Club with Avocado & BBQ Chips  
Fish Burrito w/ Beans, Rice, Cholula Mayo, & Plantain Chips  
Chicken Sandwich w/ Muhumarra, Cress, Barbari, & Chips  
Sesame Asian Salmon w/ Soba Noodle Asian Veggies  
Jamaican Jerk Chicken Salad w/ Mixed Greens  
Tuna Salad w/ Greens, Wonton, and Wasabi Peas  
Penne w/ Chicken Bacon, Spinach, & Creamy Tomato Sauce  
Whole Wheat Linguine w/ Corn, Tomatoes, Peppers, Basil  
Steak w/ Bibb, Bacon, Tomato, Cukes, BC Dressing  
Chicken Cobb w/ Gouda, Bacon, Tomato, Cukes, Scallions, Egg  
Georgia Salad w/ Crispy Pecan Chicken and Peaches  
Black Bean & Masa Corn Cakes w/ Portobello

### DESSERT COURSE

Peach-Blackberry Crisp  
Coconut Layer Cake  
Gran Marnier Creme Brulee  
Espresso Semifreddo  
Chocolate-Peanut Butter Torte  
Butter Pecan Ice Cream  
Orange Sorbet

EVERY MONDAY NIGHT IS  
HALF PRICE WINE NIGHT

EXCEPT ON MAJOR RESTAURANT HOLIDAYS