

SEQUOIA



RESTAURANT WEEK 2007

DINNER MENU

First Course

Summer Greens

With Grape Tomatoes, Cucumber & Sherry Vinaigrette

Second Course-Choice of one entree

Certified Black Angus New York Steak

With crushed Potato, Sautéed Spinach & Red Wine Sauce

Pan Roasted Sea Bass

Marinated in Miso, Served with Jasmine Rice & Brown Garlic Sauce

Gulf Shrimp & Linguini

With Sautéed Mushrooms, Garlic, Black Pepper & White Wine

Dessert

Dark Chocolate Cake

With Hazelnut Praline Butter Cream & Chocolate Sauce

Cocktails

The Black Tie

Absolut Kurant, Chambord and fresh berries.....8.00

The Peach Dream

Absolut Apeach Vodka, peach schnapps, orange juice, splash grenadine.....7.25

The Chocolate Kiss

Smirnoff Vanilla, Godiva Chocolate liqueur, Hershey's Chocolate Kiss.....7.00

The Night Cap

Kahlua, Amaretto, Tia Maria, Crème de Cacao, and fresh brewed coffee.....7.50

Red Wines by the Glass

Greyson, Cabernet.....8.25

Ravenswood, Zinfandel.....7.50

Bridlewood, Syrah.....8.50

Cypress, Merlot.....7.00

Heron, Pinot Noir.....8.50

White Wines by the Glass

Benzinger, Chardonnay.....9.75

Hess Select, Chardonnay.....8.75

Dyed in the Wool, Sauvignon Blanc.....8.00

Dr. Loosen, Riesling.....8.50

Stella, Pinot Grigio.....8.25

Terranoble, Sauvignon Blanc.....7.75

Sparkling

Domaine St. Vincent..... 7.25

Chandon, Brut (187 ml).....12.50