



RESTAURANT WEEK MENU

JANUARY 18TH THRU 22ND, 2011

THREE COURSE DINNER - \$35.11

FIRST COURSE CHOICES

WILD ROCKFISH TACO DAIKON SLAW, KEY LIME REMOULADE

HALVED AVOCADO DRESSED WITH WHOLE GRAIN MUSTARD AIOLI,
CURED OLIVES, RED ONION, AND ASIAGO CROUSTADE (V)

CREAM OF CRAB AND CELERIAC SPIKED WITH DRY SHERRY

SECOND COURSE CHOICES

BERKSHIRE PIG ROAST ~ PENNSYLVANIA RAISED PORK LOIN,
CHOP SUGAR AND SPICE ROASTED, WITH SPOONBREAD, SWEET
CORN CRÈME BRÛLÉE, AND RHOTEKRAUT

SPANAKOPITA ~ GREEK FETA BAKED IN PHYLLO WITH SPINACH
AND RICOTTA, SERVED WITH HEIRLOOM BEAN AND RED ONION
SALAD IN PARSLEY VINAIGRETTE (V)

CHARGRILLED BEEF TOURNADOES "HEN OF THE WOODS"
MUSHROOM RISOTTO AND BUTTERED BRUSSELS SPROUTS WITH
JEREZ VINEGAR

THIRD COURSE CHOICES

CHOCOLATE BREAD PUDDING

TIRAMISU