



# Restaurant Week Menu



## LUNCH

January 17 – January 23, 2011

### **Soup of the Day**

**Endive, Walnut and Smokey Blue Cheese Salad**  
with pears, candied walnuts and Port vinaigrette

### **Gnudi**

ricotta dumplings on tomato and eggplant fondue  
with spinach and crisp prosciutto



### **Autumn Woods Pasta**

house made ricotta cavatelli with roasted butternut squash, mushrooms,  
sherry caramelized onions, cranberries and walnuts

### **Bowl of Mussels**

with tomato, chorizo, garlic, herbs and grilled bread

### **Sesame Crusted Salmon**

with gingered beets, bok choy, soba noodles  
and red curry coconut broth

### **Meatloaf**

with mashed potatoes, kale and mushroom gravy



### **Flourless Chocolate Cake**

with bourbon chestnut ice cream

### **Goat Cheese Cake**

with lingonberry coulis, pecan graham crust  
and cardamom anglaise

### **House-Made Ice Creams & Sorbets**

cookies