



**RESTAURANT WEEK WINTER 2011
JANUARY 18–30**

Three-Course, Prix Fixe Menu

\$55.11 per person

FIRST COURSE

CHOICE OF...

Beef Carpaccio

Thin Sliced Lean Beef, Capers Oil and Parmesean Tuile, Baby Arugula

Mushroom Velouté

Wild Mushroom Cream Soup

Belgian Endive Salad

Sliced Endive, Feta Cheese, Hazelnuts, Dried Cranberries, Pink Pepper, Red Wine Vinaigrette

SECOND COURSE

CHOICE OF...

1/2 Free Range Roasted Chicken

Sautéed Spinach, Mashed Potatoes

Half Pound Angus Beef Burger

Grilled Portabella Mushrooms, Scallions, Miso Mayonnaise, Frites

Eggplant Lasagna

Grilled Eggplant, Creamed Spinach, Goat Cheese Crumble, Thin Sliced Toast

THIRD COURSE

CHOICE OF...

Vanilla Crème Brulée

Belgian Chocolate Lava Cake

Vanilla Whipped Cream

Sorbet or Ice Cream

Seasonal Flavors

Guests 21 and over may also choose a complimentary draught beer to accompany their Restaurant Week dinner.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.