

# CHEF GEOFF'S DOWNTOWN 2008

## RESTAURANT WEEK

\$30.08 DINNER

### FIRST COURSE

Creamy Tomato Soup w/ Tiny Panini  
Spicy Chicken Tortilla Soup w/ Lime  
Butternut Squash Soup w/ Curried Croutons  
Roasted Mushroom Soup w/ Crème Fraiche  
Field Greens, Poached Pear, and Goat Cheese  
Romaine Caesar w/ Croutons and Grana Padano  
Orange, Beets, Mache, and Goat Cheese Dressing  
Arugula and Pecorino Romano w/ Lemon and EVOO  
Apple, Endive, Walnut, Red Grape, and Blue Cheese Salad  
Fried Green Tomato w/ Goat Cheese & Applewood Bacon  
Handmade BBQ Potato Chips w/ Ranch-esque Dip  
Crispy Buffalo Mozzarella w/ Tomato Confit  
Fingerling Potatoes w/ Blue Cheese Cream  
Caribbean Jumbo Shrimp Cocktail (2)  
Jerk Chicken Skewers w/ Sambal Aioli  
Wild Mushroom Spring Rolls w/ Soy Vinaigrette  
Duck Spring Rolls w/ Hoisin BBQ Sauce  
Asparagus Risotto Balls w/ Mozzarella  
Handmade Gnocchi w/ Gorgonzola Sauce  
Spicy Tunisian Olives

### SECOND COURSE

Grilled Trout with Lemon and Parsley Aioli  
Hanging Tender Steak with Chimichurri Sauce  
Mussels with Herb Tomato Broth w/ Gorgonzola Bread  
Ancho Rubbed Beef Short Ribs w/ Haricots Verts,  
Cheddar Corn Cake, and Oven Dried Tomatoes (add \$5)  
Madras Curry Chicken w/ Israeli Couscous,  
Golden Raisins, Arugula, and Apples  
Day Boat Scallops w/ Mushroom-Asparagus Risotto  
Truffle Oil and White Balsamic Reduction  
Rockfish w/ Wild Watercress Greens,  
Tomato Confit, and Olive Caper Vinaigrette  
Cuban Salmon w/ Crispy Shrimp, Red Beans  
and Rice, Plantains, and Mojito Vinaigrette  
Jumbo Lump Crabcakes w/ Whipped Potatoes,  
Garlic Spinach, and Chesapeake Butter (add \$7)  
Jumbo Shrimp and Very Gouda Grits  
w/ Peppers and Tomatoes  
Handmade Fettuccini w/ Prosciutto, Arugula,  
Oven Dried Tomatoes, and Grana  
Penne w/ Chicken, Applewood Smoked Bacon,  
Spinach, and Creamy Tomato Sauce  
Mushrooms Gone Wild w/ Sweet Onions,  
Rosti Potatoes, Swiss Chard, Truffle Demi  
Steak Salad w/ Bibb, Bacon, Tomato, Cukes, BC Dressing  
Chicken Cobb w/ Gouda, Bacon, Tomato, Cukes, Scallions, Egg  
Any Sandwich or Pizza From Our Menu

### DESSERT COURSE

Enjoy Any Dessert  
From Our Dessert Menu

EVERY MONDAY NIGHT IS HALF PRICE WINE NIGHT

# CHEF GEOFF'S DOWNTOWN 2008

## RESTAURANT WEEK

\$20.08 LUNCH

### FIRST COURSE

Creamy Tomato Soup w/ Tiny Panini  
Spicy Chicken Tortilla Soup w/ Lime  
Butternut Squash Soup w/ Curried Croutons  
Roasted Mushroom Soup w/ Crème Fraiche  
Field Greens, Poached Pear, and Goat Cheese  
Romaine Caesar w/ Croutons and Grana Padano  
Orange, Beets, Mache, and Goat Cheese Dressing  
Arugula and Pecorino Romano w/ Lemon and EVOO  
Apple, Endive, Walnut, Red Grape, and Blue Cheese Salad  
Fried Green Tomato w/ Goat Cheese & Applewood Bacon  
Handmade BBQ Potato Chips w/ Ranch-esque Dip  
Crispy Buffalo Mozzarella w/ Tomato Confit  
Fingerling Potatoes w/ Blue Cheese Cream  
Caribbean Jumbo Shrimp Cocktail (2)  
Jerk Chicken Skewers w/ Sambal Aioli  
Wild Mushroom Spring Rolls w/ Soy Vinaigrette  
Duck Spring Rolls w/ Hoisin BBQ Sauce  
Asparagus Risotto Balls w/ Mozzarella  
Handmade Gnocchi w/ Gorgonzola Sauce  
Spicy Tunisian Olives

### SECOND COURSE

Any Pizza or Burger From Our Menu  
Asian Salmon or Tuna Burger w/  
Wasabi Mayo and Pickled Ginger  
Roasted Turkey, Bacon, Avocado, Tomato, Lettuce,  
Herb Mayo, Toasted Sourdough, BBQ Chips  
Crispy Fish Burrito w/ Red Beans,  
Rice, Cholula Mayo, Fried Plantains  
BBQ Pulled Pork and Bourbon Slaw on  
Jalapeño Cheddar Roll w/ BBQ Chips  
Jamaican Jerk Chicken Salad w/ Greens, Tomato, Pineapple  
Steak Salad w/ Bibb, Bacon, Tomato, Cukes, Frizzled Onions  
Chicken Cobb w/ Gouda, Bacon, Tomato, Cukes, Scallions, Egg  
Calamari Caesar w/ Grana Padano and Croutons  
Chopped Chicken w/ Cheddar, Red Onion, Cukes, Tomato  
Wheat Quesadilla w/ Chicken, Squash Blossoms,  
Queso Chihuahua, Salsa Trio & Black Bean Salad  
Sesame Crusted Salmon Salad w/ Soba Noodle,  
Asian Veggies and Mogu-Pan Dressing  
Pecan Crusted Chicken Salad w/ Cranberries,  
Apples, Gouda and Cider Dressing  
Day Boat Scallops w/ Mushroom-Asparagus Risotto  
Truffle Oil and White Balsamic Reduction (plus \$7)  
Handmade Fettuccini w/ Prosciutto, Arugula,  
Oven Dried Tomatoes, and Grana  
Penne w/ Chicken, Applewood Smoked Bacon,  
Spinach, and Creamy Tomato Sauce

### DESSERT COURSE

Enjoy Any Dessert  
From Our Dessert Menu

**LIA'S ... TRY MY NEWEST RESTAURANT  
FOR RESTAURANT WEEK, TOO**  
[WWW.LIASRESTAURANT.COM](http://WWW.LIASRESTAURANT.COM)