

Summer Prix Fixe Lunch Menu

Week of September 2, 2008

FIRST COURSE

Iceberg Wedge

With crumbled bacon, diced tomato, shredded egg, and ranch dressing

Roasted Beet and Baby Arugula Salad

Pomegranate Vinaigrette

SECOND COURSE

Roasted Cornish Hen

Served with mushroom risotto, French beans, roasted chicken jus

Beef and Wild Mushroom Stroganoff

Black Pepper pappardelle and shaved grana cheese

\$18 per person

Excludes beverages, taxes & gratuities

No substitutions please

Executive Chef - David Butler

Sous chef - Luis Melendez