

## Fall Prix Fixe Lunch Menu

November 4, 2008 - November 18, 2008

### FIRST COURSE

#### Niçoise Spinach Salad

haricot verts, kalamata, pickled red onions, tomatoes, egg, fried parsnips, balsamic vinaigrette

#### Crab Cake

mixed greens, roasted tomato sherry vinaigrette, mustard aioli

### SECOND COURSE

#### Parmesan Encrusted Tilapia

roasted fingerlings, kalamata olives, shallots, roasted tomato broth

#### Angel Hair Shrimp Puttanesca

sun dried tomatoes, spinach, parmesan tuile

\$18 per person

Sous Chef - Dennis Masterson  
Executive Chef - Robert Moser