

## Autumn Prix Fixe Lunch Menu

Week of November 3, 2008

### FIRST COURSE

#### Baby Mixed Green Salad

dried cherries, goat cheese, pecans, sherry vinaigrette

#### Oven Baked Calzone

prosciutto, mozzarella, tomato basil sauce, basalmic reduction

### SECOND COURSE

#### Grilled Flat Iron Steak

roasted garlic mashed potatoes, sautéed spinach, parmesan onion rings, demi glace

#### Angel Hair Pasta with Prawns

toy box tomatoes, garlic, asparagus, chili flakes, lemon caper butter

\$19 per person

Excludes beverages, taxes & gratuities

No substitutions please

Executive Chef - Taylor Boudreaux

Sous Chef - Chris Ricketts