

Fall Prix Fixe Lunch Menu

Week of November 3, 2008

FIRST COURSE

Corn Chowder

potato, celery, onion, carrot, garlic, red bell pepper

Mizuna Salad

fennel, apple, prune, pine nut, pear-orange vinaigrette

SECOND COURSE

Seafood Puttanesca

salmon, shrimp, calamari, bell pepper, red onion, tomato, caper, orzo

Grilled Mushroom Sandwich

portabella, bell pepper, tomato, sage goat cheese, mâche salad

\$18 per person

Excludes beverages, taxes & gratuities

No substitutions please

Executive Chef - Bob Gilbertson

Sous-Chef - Damien J King-Kostelac