

Fall Prix Fixe Dinner Menu

Week of Nov. 03, 2008

FIRST COURSE

Honey Mix Greens

roasted honey vinaigrette, tomatoes, slice almonds

Potato Cake

thousand island dressing, mix greens, cucumbers

Tomato Spinach Salad

roma tomatoes, spicy walnuts, buttermilk dressing

SECOND COURSE

Sear Shrimp

spanish rice, braised veggies, tomato sauce

Grilled Flat Iron

mash potatoes, braised greens, red wine demi

Sea food Stew

clams, mussels, shrimp, onions, potatoes

THIRD COURSE

Raspberry Cheese Cake

carmel sauce

Chocolate Chip Cookie

chocolate sauce, whipped cream

Stuffed Cookies

whipped cream

\$32 per person

Excludes beverages, taxes & gratuities

No substitutions please

Sous Chef - Trang Chung