



2941 RESTAURANT

\$20.09

August 17 – 28, 2009

Appetizers

LOCAL BEET TARTAR, *pickled cherries, Sicilian pistachio, petite salad*

or

HAWAIIAN RED SNAPPER CARPACCIO, *citrus gelée, cilantro, heart of palm*

or

CHILLED PEA SOUP, *poached shrimp, summer truffle, orange oil*

Main Courses

VEAL CHEEKS RAVIOLI, *tomato confit, butter poached lobster, Parmesan*

or

GRILLED PACIFIC MONCHONG, *lightly grilled & stained with turmeric, basmati rice, lychee, curry leaf*

or

GRIMAUD FARMS GUINEA HEN DUO, *crostini rillette, roasted breast, Jerusalem artichoke, natural jus*

Dessert

MINT CHOCOLATE CHIP ICE CREAM SANDWICH, *Westmoreland county sweet cherries, sablé Breton*

or

PENNSYLVANIA RASPBERRY PARFAIT, *fromage blanc panna cotta, lemon balm, warm madeleines*

or

SEMOLINA PUDDING CAKE, *tulip poplar honey mousse, blueberries, sweet corn ice cream*