

August 2010 Restaurant Week Dinner Menu

\$35.10

Starters

Chilled Golden Beet Soup

Grapefruit Pearls, Fennel Pollen

Summer Field of Greens Salad

Watermelon Radish, Pistachio, Mint, Honey-Port Vinaigrette

Halibut Ceviche

Avocado Puree, Mango Chutney, Soy, Lime, Sesame Lavash

Stuffed Squash Blossom Tempura

Pecorino Mousse, Pickled Okra Relish, Guajillo Vinaigrette

Grilled Fig & Watercress Salad

Housemade Prosciutto, Blue Cheese, Caramel Corn, Sesame-Balsamic Glaze

Wild Mushroom Baklava

Chanterelles, Pecans, Blueberries, Thyme, Goat Cheese Foam

Eastern Shore Crabcake

Caramelized Onion Jam, Curry Remoulade

Entrees

Housemade Ricotta Gnocchi

Chickpeas, Heirloom Cherry Tomatoes, Watercress Pesto, Buffalo Mozzarella, EVOO

Crispy Pan-Roasted Skate

Israeli Couscous, Bell Pepper, Green Olive, Basil, Walnuts, Plum Sweet n Sour

Blackened Butterfish

Seasoned Bread Crumbs, Watermelon, Fennel, Broken Olive Vinaigrette

Slow-Baked Salmon

Gigante Beans, Roasted Tomato, Portobello, Frisée, Tarragon Mustard

Summer Clambake

Shellfish Medley, Corn, Edamame, Chorizo, Jalapeño, Summer Wheat Ale

Roasted Organic Half Chicken

Cheddar Grits, Smoked Bacon, Peach, Escarole, Hazelnuts, Maple Verjus

Smoked Pork Spare Ribs

Grilled Vegetables Provençal, Rosemary, Honey-Chipotle BBQ

Grilled Angus Hanger Steak (add \$3)

Rapini, Sundried Tomato, Pine Nuts, Fingerlings, Boursin, Porcini Jus

Desserts

Lemon Goat Cheesecake

Blueberry Compote, Candied Lemon Zest

Flourless Chocolate Torte

Bailey's Chocolate Mousse, Ganache, Raspberry Coulis, Hazelnut Gelato

Double Espresso Tiramisu

Espresso Vodka, Kahlua, Frangelico, Rum, Butter Cookies, Mascarpone

Marsala Sabayon Napoleon

Almond Millefeuille, Summer Berries, Lavender

Soft-Ripened Pecorino

Caramelized Honey, Walnut-Date Jam

Executive Chef: Glenn Babcock

Eating Undercooked Meat, Poultry, Seafood or Eggs May Increase
Your Risk for Food-Borne Illness