



## **Summer Restaurant Week 2010 Brunch Menu**

**\$20.10**

### **{Appetizer}**

#### **Seasonal Fruit Plate**

#### **House Made Doughnuts**

chocolate ganache, lemon curd, seasonal jam

#### **Granola Parfait**

fresh yogurt chantilly cream

### **{Entrée}**

#### **House Made Market Quiche**

mesclun salad

#### **Eggs Hussarde**

crisp potato skins, poached eggs, marchand de vin sauce, nueske bacon

#### **Farm Egg Omelette**

organic cheddar, wild mushrooms, fines herbs

### **{Dessert}**

#### **8<sup>th</sup> Street Market Cobbler**

crème fraiche sorbet



## **Summer Restaurant Week 2010 Lunch Menu**

**\$20.10**

**{SOUP}**

**Chilled Heirloom Tomato Gazpacho**  
dijon mustard ice cream

or

**French Onion Soup**  
aged comté cheese

**{SANDWICH}**

**Smoked Duck Reuben**

**"BLT"**

benton's hickory smoked bacon, heirloom tomato, spicy mayo

**"SSBLT" +9**

benton's hickory smoked bacon, heirloom tomato, spicy mayo, with soft shell  
crab

**{DESSERT}**

**Market Cobbler**  
nectarine - blueberry  
crème fraiche sorbet



## **Summer Restaurant Week 2010 Dinner Menu**

**\$35.10**

### **{Appetizer}**

#### **Chilled Heirloom Tomato Gazpacho**

dijon mustard ice cream

#### **Marcona Almond and Heirloom Carrot Salad**

golden raisins, verjus

### **{Entrée}**

#### **Summer Vegetable Crêpes**

farro, corn, chanterelles, summer bean salad, goat cheese

#### **Wood Grilled Capretto**

anson mills polenta, sweet corn, chanterelles

#### **Wild King Salmon +6**

summer bean salad, tomato tartare, sweet onion vinaigrette

### **{DESSERT}**

#### **Market Cobbler**

nectarine - blueberry  
crème fraiche sorbet