

Restaurant Week Menu August 2010
\$35.10

Persian cucumber gazpacho

garden vegetables, black garlic crostini

squid ink risotto

calamari, sliced garlic, dried chilies

potato gnocchi

fava beans, black truffles

frisee and baby spinach salad

calimyrna fig dressing, honey goat cheese, toasted pine nuts

"big ones" mussels

cider vinegar, shaved fennel, thyme

mixed heirloom tomato salad

arugula, traviso, basil oil and percorino



Pineland farms natural beef short rib

white beet puree, swiss chard, charred shishito demi

smoked tea crusted ahi tuna

baby summer squash, heirloom red corn pancakes, cara cara orange vinaigrette

roasted organic chicken

Sardinian farro, asparagus, golden kiwi

Scottish salmon

cauliflower puree, baby heirloom eggplant, red mustard greens

slow roasted onion and ricotta ravioli

honshimeji mushrooms, English peas, thyme

pan roasted skate wing

sweet potato fries, lemon caper butter, watercress



chocolate madjool date cake

mascarpone gelato

Tuscan melon-champagne sorbetto

mixed berries

Meyer lemon and ginger crème brulee

crystallized ginger biscotti

caramelized pineapple cake

toasted coconut gelato