



Restaurant Week
January 15-20, 2012

1ST

Choice of one

Shaved Fennel and Guava Salad
Cashews, Watercress, Lemon-Honey Vinaigrette

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Butternut Squash Soup
Pomegranate, Cinnamon Crème, Sage

2nd

Choice of one

Pacific Rock Fish
Sweet Onion Puree, Garlic Spinach
Baby Sweet Peppers, Chili Flake

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½ Roasted Mary's Chicken
Creamy Polenta, Baby Carrots, Beech Mushroom
Winter Truffle Butter

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Slow Cooked Farro
Shiitake Mushroom, Charred Onions,
Roasted Tomato, Winter Greens

3rd

Choice of one

Coconut Crème Brulee

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Caramel Banana Chocolate Dome



\$30 per person

Menu prepared by Chef de Cuisine, Neil Dandekar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 18% gratuity will be added for parties of six or more.