



**RESTAURANT WEEK 2009
THREE-COURSE LUNCH PRIX FIXE**

\$20.09

APPETIZERS

CRAB-STUFFED BAKED ARTICHOKE

smoked mozzarella, crabmeat, panko, spinach,
lemon butter sauce

MIXED GREENS

shaved radish, peaches, crispy shallots, ginger-vinaigrette

STEAMED MUSSELS

cherry tomatoes, lemon, rosemary-dijon crème

ENTREES

STUFFED CHICKEN BREAST

prosciutto, fontina, pasta, marsala mushroom sauce

ATLANTIC SALMON

eggplant puree, seared greens, feta and
sundried tomato dressing

THREE CHEESE RAVIOLI

spinach, mushrooms, toasted pinenuts, parmesan cream

DESSERTS

NEW YORK STYLE CHEESECAKE

seasonal berries

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CHOCOLATE CAKE

vanilla ice cream

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CRÈME BRULÉE

seasonal berries

