



RESTAURANT WEEK AUGUST 11TH - 17TH

ENJOY TWO OF THE MOST
DELICIOUS THINGS IN LIFE
GREAT FOOD WITH WINE!

WINES BY THE GLASS

WHITE WINE

Rioja Blanc, \$7.00
Tierra, Rioja Spain 2006

Chardonnay, \$7.00
Saddlerock, Central Coast

Sauvignon Blanc, \$7.00
Casa Lapostolle, Rapel Valley

RED WINE

Pinot Noir, \$9.00
Saddlerock, Central Coast 2006

Garnatxa Blend, \$8.00
Xavier Clua, Terra Alta, 2006

Tempranillo, \$7.00
Terrai, Carinera, 2007

BEERS

Lucifer Golden Ale \$ 7.00
Rocheport Trappist 10 \$13.00
Achel Blonde \$11.00

DINNER MENU

\$35.08

STARTERS

Warm spiced **Endive Tart**
on a bed of frisée salad with orange Campari
sorbet and balsamic gelée cubes

Multi-colored **Heirloom Tomato Salad**
with sautéed razor clams, mussels, calamari,
sweet onion-garlic sorbet drizzled with
basil dressing

MAIN COURSE

Four Vegetable Ravioli
with grilled vegetables and fresh herbs

Moscovite Duck Breast
with grilled figs, duck leg confit waffle,
couscous and passion fruit sauce

Salmon Filet
with spicy sesame crust on bok choy
with a zesty lemon miso broth

DESSERT

Pistachio Cranberry Waffles
with bittersweet chocolate ice cream and
Nutella-Bailey's sauce

The Sweet "Greet"
Chocolate Tart with raspberry sauce and
raspberry mint sorbet

Executive Chef – Bart Vandaele
A 20% gratuity will be added to all parties of 6 or more.