

## AUGUST 24<sup>TH</sup> – 30<sup>TH</sup> 2009

2009 Summer Restaurant Week **Dinner**  
\$35.09

### First Course

Corn and Crab Chowder  
lump blue crab | corn | cream | touch of sherry

Fire Roasted Bosc Pears   
mesclun greens | st. pete's select blue cheese | drizzled balsamic


Baked Chevre  
goat cheese | fire roasted tomatoes | crostini

Classic Flatbread  
mozzarella | basil | sliced tomato

### Second Course

Roasted Organic Chicken  
chardonnay gravy | morel mushrooms | mashed potatoes

Tea Smoked Halibut  
char-grilled corn salad

Oak Plank Scallops   
bacon wrapped | cheddar cheese grits | sage cream sauce

Chicken Orecchiette  
shredded arugula | garlic | white wine | lemon | shaved parmesan

### Third Course

Hot Bag O' Doughnuts   
honey butter | strawberry compote

Ice Cream Sundae  
chocolate waffle crisps | bittersweet chocolate sauce | whipped cream

Classic Key Lime Pie  
fresh lime wheel | dollop cream

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