

AUGUST 24TH – 30TH 2009

2009 Summer Restaurant Week **Lunch**
\$20.09

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

Iron Skillet Mussels
garlic | lemon | white wine | parsley | crusty baguette

Baked Chevre
goat cheese | fire roasted tomatoes | crostini

Second Course

Seared Sea Scallops
citrus soy vinaigrette | mizuno | snow peas | bean sprouts | daikon | rock shrimp croutons

Hand Carved Roasted Turkey Breast
thick cut sourdough | bacon | havarti cheese | mayonnaise | salt and pepper potato chips

Wild Mushroom
Shiitake | Portobello | cremini | shaved parmesan

Roasted Organic Chicken
chardonnay gravy | morel mushrooms | mashed potatoes

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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