

## AUGUST 16<sup>th</sup> – 22<sup>nd</sup> 2010

2010 Summer Restaurant Week **Dinner**  
\$35.10

### First Course

Corn and Crab Chowder

lump blue crab | corn | cream | touch of sherry

Fire Roasted Bosc Pear 

mesclun greens | ginger infused extra virgin olive oil | drizzled cherry balsamic | shaved san Joaquin gold cheese

Baked Chevre

goat cheese | fire roasted tomatoes | crostini

Wild Mushroom

Shiitake | Portobello | shaved parmesan | truffle oil | garlic

### Second Course

Roasted Organic Chicken

chardonnay gravy | baked chanterelles | mashed potatoes

Grilled Grouper

mediterranean salsa | grilled potatoes | charred asparagus

Seared Sea Scallops 

wild mushroom ragout | herb risotto | roasted garlic beurre blanc

Sautéed Prawns and Scallops

fresh made linguini | fire roasted tomatoes | fennel | basil sauce

### Third Course

Hot Bag O' Doughnuts 

honey butter | strawberry compote

Pear Fritters

rum vanilla ice cream | butterscotch sauce | whipped cream

Classic Key Lime Pie

fresh lime wheel | dollop cream