

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

2010 Summer Restaurant Week **Lunch**

\$20.10

### 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 | baked chanterelles | mashed potatoes

### 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