



## Restaurant Week 2010

Tuesday thru Saturday Menu  
(see website for Sunday Simple Supper Menu)

### First Course (choice of)

#### Chilled Corn Soup

Avocado Foam

#### Farm Salad

Organic Lettuces & Vegetables, Manchego, Vinaigrette

#### "B.L.T." (\$5 supplement)

Berkshire Pork Belly Confit, Arugula, Heirloom Tomato, Basil Aioli,  
Pickled Onions

#### Hirame Crudo (\$5 supplement)

Melon, Mint, Shishito Peppers

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### Second Course (choice of)

#### Rotini

San Marzano Tomato Sauce, Mozzarella, Salsa Verde

#### Rigatoni

Berkshire Sausage, Rapini, Shaved Garlic, Chili, Pecorino Toscano

#### Market Fish

Broccolini, Preserved Lemon, Carrots, Cranberry Bean Ragout, Herb Nage

#### Prime Skirt Steak

Baby Zucchini, Fingerling Potatoes, Blue Cheese Crema, Red Wine Reduction

### Third Course (choice of)

#### Passion Fruit & Coconut

Almond Dacquoise, Passion Fruit Anglaise, Coconut Sorbet, Meringue Sheets

#### Doughnuts

Dulce de Leche, Strawberry Jam, Chocolate Cocoa Nib Sauces

3 Course Menu \$29

4 course menu (choice of pasta as second course) \$39

Menu is subject to change due to market availability & Mother Nature  
dietary requirements or food allergies accommodated by reservation