



Restaurant Week Menu

\$35 / Guest

August 16 – September 5, 2010

FIRST COURSE

SALADE

Grapes, Goat Cheese, Toasted Walnuts and Bibb Lettuce with Tarragon–Mustard Vinaigrette

Or

SOUPE

Vichyssoise, Poached Salmon, Chilled Potato-Leek Soup, Crème Fraiche and Herbed-Bread Crumbs

Chateau de Sancere, France

\$10 glass / \$44 bottle

SECOND COURSE

POISSON

Roasted Halibut, Sweet Corn Succotash, Summer Medley of Corn, Tomatoes, Beans and Peppers

Or

VIANDE

Slow Roasted Pork Shoulder, Peaches, Caramelized Onions, Lardon and Mustard-Rosemary Jus

Baron d' Arignac Rose, France

\$7 glass / \$28 bottle

DESSERT

FRUIT AND FROMAGE

Goat Cheese, Herbs and Peaches in Chilled French Rose

Or

WARM CHERRY CLAFOUTIS

Vanilla Ice Cream and Toasted Pistachios

Moet Peach Nectar, France

\$10 glass / \$44 bottle

**Three Course Wine Pairing
\$20 / person**