

2009 Restaurant Week Dinner Menu
Choice of three items for \$35.09

Appetizer

Celery root soup with crispy bacon and truffle oil

Endive and frisée salad with marcona almonds and honey tangerines

Cassoulet with duck confit and garlic sausage

Entree

Roasted Branzino with cauliflower, preserved lemons and capers

Squid ink linguine with littleneck clams and cherry tomatoes

Roasted pork loin with chipotle risotto and arugula purée

Dessert

Lemon cheesecake with strawberry jam and mint crème fraîche

Espresso crème brûlée with brown butter maple foam

Chocolate peanut butter mousse with hazelnut crunch and caramel sauce