



## Summer 2009 Restaurant Week

### Appetizers

**Local Haricot Vert & Beet Salad**  
mache, blue cheese & lemon thyme marmalade

**Chestnut Crespelle**  
local ricotta, mushrooms & pine nuts

**Veal & Ricotta Meatballs**  
sugar snap peas, shiitake & spaetzle

**Yellowfin Tuna Tartar (\$8.00 Supplement)**  
charred mango, radish & basil



### Pasta/Main

**Local Brook Trout**  
shrimp terrine, local potatoes, scallions & tomato-ginger sauce

**Slow Roasted Chicken Breast**  
“Panzanella Style” with heirloom tomatoes & Parmigiano Aioli

**Tagliatelle**  
heritage pork shoulder, prosciutto & roasted mushrooms

**Grilled Pork Chop (\$10.00 Supplement)**  
watercress, tarragon polenta fries, rhubarb~cherry puree



### Dessert

**Cranberry Carrot Cake**  
cilantro-pineapple jus, brandy caramel, mascarpone ice cream

**Espresso Dark Chocolate Cake**  
pistachio caramel, espresso zabaglione, cardamom ice cream

**Lemon Ricotta Cheesecake**  
balsamic glazed cherries, hazelnut brittle, vanilla ice cream

35.00 per person  
(Tax and Gratuity not Included)