



Prix Fixe Menu for January, 2010

Harvest Clam Chowder 6.

Caesar Salad with Parmesan Crisp & White Anchovies 7.

Dungeness Crab Cakes with Spicy Remoulade, Radish Salad & Chive Oil 14.

Prince Edward Island Mussels with Coconut-Lemongrass Broth 9.50

"Bistro Salad" with House-smoked Bacon, Garlic Croutons and Point Reyes Blue 9.50

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Demi-filet on Smoked Brisket and 3-Potato Hash with Steak Sauce and Crispy Onions 26.

Chicken Breast "Saltimbocca" with Prosciutto, Capers, Sage and White Wine 21.

Coriander-crusted Atlantic Salmon with Smoked Tomato Sauce, Quinoa and Tzatziki 24

Grilled New York Steak with Blue Cheese Butter, Sautéed Spinach and Crispy Fingerling Potatoes 28.

Butternut Squash Ravioli with Sage Brown Butter, Toasted Pine Nuts and Asiago 19

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Warm Apple Crisp: Walnut Streusel, Häagen-Dazs Vanilla 7.

Pumpkin Crème Brulee: Cherry-Almond Butter Cookies 7.

Buttermilk Panna Cotta: Raspberry Sauce, Candied Orange Tuile 7.

Chocolate Indulgence Cake: Häagen-Dazs Chocolate, Warm Chocolate Glaze, Pistachio Tuile 7.

Warm Banana Bread Pudding: Rum-Raisin Sauce 7.

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Executive Chef: Brian Whitmer

Sous Chefs: Francisco Aguilar, Kyle Barker, Peter Botcher