



## Restaurant Week Menu ~ 5-9:30 pm

Wednesday, March 9 to Sunday, March 13, 2016

### *First Course Selections*

#### **Vegetable Soup (Veg, GF, DF)**

*Seasonal, Organic Farm Vegetables, Garlic, Curried White Wine Tomato Broth*

~ OR ~

#### **French Garden Green Salad (Veg, GF, DF)**

*Bed of Baby Greens, Mustard Vinaigrette*

~ OR ~

#### **Grilled Prawns Bruschetta (DF)**

*Baby Lettuces, Avocado, Citrus Salsa*

### *Second Course Selections*

#### **Chimichurri Tri-Tip (GF, can be made Dairy Free)**

*Potato Galette, Royal Trumpet Mushrooms, Carrots, Horseradish Jus*

~ OR ~

#### **Pan Seared Halibut (GF)**

*White Bean Ragout, House Dried Tomatoes, Pancetta,  
Organic Vegetables, Sage Butter Sauce*

~ OR ~

#### **French Garden Vegetable Strudel (Veg)**

*Caramelized Shallots, Greens, Oyster Mushrooms, Garlic,  
Mascarpone Cheese, Carrot-Beet Reduction*

### *Third Course Selections*

#### **Meyer Lemon Cheesecake (Veg)**

*Berry Sauce and Sweet Cream*

~ OR ~

#### **Chocolate Pot de Creme (Veg, GF)**

*Sweet Cream*

~ OR ~

#### **Fruit Sorbet (Veg, GF, DF)**

**Arturo Guzman Executive Chef**

*\*\$39 Per Person, not including tax and gratuity*

*Veg = Vegetarian / G.F. = Gluten Free / D.F. = Dairy Free*