



## SUMMER 2010 RESTAURANT WEEK DINNER

PEACH AND PANCETTA RISOTTO  
pink peppercorn, fresh basil

GREEN AND WAXBEAN SALAD  
tomato, pinenut oil, frico

THINLY SLICED BRESAOLA  
taleggio cream, mixed greens, garlic croutons

GRILLED BROOK TROUT  
“green bean casserole” crispy shallots

GRILLED PORKLOIN CHOP  
corn and cranberry bean succotash, white wine bacon butter

CRISPY SKATE WING  
wilted spinach, saffron rouille, potatoes

PANNA COTTA SHORTCAKE  
fresh strawberry compote, vanilla chantilly

THREE COURSE DINNER PRIX-FIXE \$35.