



SUMMER 2010 RESTAURANT WEEK LUNCH

SWEET CORN RISOTTO
basil ricotta

WATERMELON SALAD
champagne watermelon vinaigrette, feta cheese

THINLY SLICED BRESAOLA
taleggio cream, mixed greens, garlic croutons

PAN ROASTED ORGANIC CHICKEN
wilted romaine, dates, feta, fennel, pumpkin seed pesto

GRILLED BROOK TROUT
“green bean casserole” crispy shallots

CRISPY SKATE SANDWICH
saffron rouille, spinach, tomato

ORANGE JULIAS FLOAT
burnt orange ice cream

PANNA COTTA SHORTCAKE
fresh strawberry compote

THREE COURSE LUNCH PRIX-FIXE \$24.07
SELECTED BOTTLES OF WINE \$24.07