



**2016 Restaurant Week**  
**Saturday, August 13, 2016 – Saturday, August 20, 2016**

Lunch 11:00 A.M. To 3:00 P.M.  
Dinner 3:00 P.M. To Close

### **LUNCH SPECIAL**

#### **Choice Of Starter**

#### **Butter Leaf Lettuce Salad**

with Charred Orange Vinaigrette, Candied Walnuts,  
Shaved Red Onion and Cabrales Blue Cheese

~or~

#### **Roasted Heirloom Tomato Soup**

with Fennel Pollen Crème Fraiche and Cotija Cheese

#### **Entrée**

#### **Sesame Crusted Ahi Tuna**

with Grilled Bok Choy, Pickled Pearl Onions,  
Radish Salad and Hoisin Butter

#### **Dessert**

#### **Key Lime Curd**

with Pistachio Streusel, Black Berries  
and Basil

**Lunch @ \$15.00 per person**

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### **DINNER SPECIALS**

#### **Choice Of Starter**

#### **Butter Leaf Lettuce Salad**

with Charred Orange Vinaigrette, Candied Walnuts,  
Shaved Red Onion and Cabrales Blue Cheese

~or~

#### **Roasted Tomato Soup**

with Fennel Pollen Crème Fraiche and Cotija Cheese

#### **Choice Of Entrée**

#### **Zinc "Cioppino"**

with Grilled Gulf Shrimp, Little Neck Clams and Rouille Crostini

With Yukon Gold Mashers, Grilled Asparagus and  
Truffle Bordelaise

-or-

#### **Grilled Atlantic Salmon**

with Couscous, Baby Spinach and Fennel-Citrus "Relish".

#### **Dessert**

#### **Crème Fraiche Panna Cotta**

With Compressed Strawberries,  
Candied Hazelnuts and Aged Balsamik

**Dinner @ \$35.00 per person**

**Saturday and Sunday**

**Roasted Heirloom Tomato Soup**

**Maple Leaf Farms Duck Confit**

with Apple Wood Smoked Bacon-Frisée Salad and Dried Cherry Bordelaise

**Monday**

**Artichoke Vichyssoise**

**Grilled Atlantic Salmon**

with Yukon Gold Potato Mousseline and Spanish Chorizo Mojo Ragout

**Tuesday**

**Artichoke Vichyssoise**

**Pan Seared Pork Tenderloin**

with Manchego Potato Gratin, Butter Poached Asparagus  
and Sauce Perigourdine

**Wednesday**

**Summer Clam Chowder**

**Confit Chicken Leg and Thigh**

with Truffled Mushroom Risotto, Oven Dried Tomatoes  
and Salsa Verde

**Thursday**

**Summer Clam Chowder**

**Herb Crusted Red Snapper**

with Orzo, Sun-Dried Tomatoes, Baby Spinach  
And Lemon-Caper Beurre Blanc

**Friday**

**Red Pozole with Smoked Pork Butt**

**Grilled Flank Steak**

with Potato Fondant, Glazed Baby Beets,  
Pickled Swiss Chard and Porcini Daube

**Saturday**

**Red Pozole with Smoked Pork Butt**

**Pan Seared Atlantic Salmon**

with Spanish Olive "Puttanesca" and Marble Potatoes

**LUNCH PRICE \$15.00**

This Price Includes; Soup Or Salad, Entrée And Dessert

\*\*Tax And Gratuity Are In Addition To Meal Price\*\*