

Sustainable Three Course Dinner Menu

Week of March 10, 2008

~First Course~

Pan Roasted Day Boat Diver Scallops
Ruby Grapefruit & Avocado Salad, Basil Vinaigrette

Or

Organic Heritage "Acorn Edition" Pancetta Garganelli Pasta
Spicy Market Sprouting Broccoli & Toasted garlic

~Main Course~

Breast of Jergowitz Farms Duck
Sautéed Savoy Cabbage, Heirloom Apples & Brussels Leaves

Or

Local Wild Pacific Snapper
Spring Fava Bean Stew with Tomatoes and Olives

~Dessert~

Classic Key Lime Pie Brulee
Blood Orange Marmalade & Sweet Cream

Or

Artisan Cheese Tasting
Petit Frere (Cow) CA & Tumalo Tomme (Raw Goat) WI
Served with Toasted Raisin Bread and Fruit Mostardo

\$39.00 Per Person Excluding Beverage, Tax and Gratuity

No Substitutions Please