



## FIRST COURSE

Creamy cauliflower bisque

Blood orange and Chioggia beet salad, red onion,  
baby arugula, macadamia crusted goat cheese

Lobster stuffed shitake mushroom, frisee salad,  
tarragon vinaigrette, chive crème fraiche

Duck confit wontons, spicy cherry dipping sauce

## SECOND COURSE

Green curry marinated wild salmon, cilantro jasmine rice cakes,  
grilled baby bok choy, citrus butter

Grilled pork flat iron, hoisin glaze, braised red cabbage,  
roasted fingerling potatoes, bacon lardoons

Black pepper and coffee roasted rack of lamb, soy fig reduction,  
root vegetable mash, garlic sautéed broccolini

Wild mushroom lasagna, rosemary asiago cream sauce, fresh herbs

## THIRD COURSE

Warm chocolate espresso walnut cake, bourbon toffee sauce, whipped cream

Red chai tea crème brulee

Meyer lemon tart, house made blueberry sorbet

Green Monkey mint chocolate ice cream, chocolate sugar cookies

## FEATURED WINES - 8./32.

Marquis Phillips Holly's Blend White, *Australia*  
Independent Producers Merlot, Columbia Valley, *Washington*  
Esser Cabernet Sauvignon, *California*

## FEATURED COCKTAIL - 10.

Canton Ginger Margarita

Patron Silver Tequila, Canton Ginger Liqueur, Patron Citronge,  
fresh lemon, lime, and mint, served up

Restaurant Week 2010