



Restaurant Week
June 21 – 25, 2009

Island Greens

dried cranberries, goat cheese, basil vinaigrette

Grilled Swordfish *

puy lentils, red curry nage

Wild Mushroom Strudel

creamy rosemary polenta, asparagus, porcini broth, truffle oil

Grilled Leg of Lamb *

red wine daube, pomme purée, local bok choy, crispy shallots

Green Tea Crème Brûlée

Chef Scott Ehrlich

*

Consuming raw or undercooked items such as meats, poultry, shellfish or eggs may increase your risk of food borne illness

- All ingredients may not be listed on the menu. Please check with wait staff if you have any food allergies -

- 20% gratuity will be added to parties of 6 or more -