



Restaurant Week

Dinner Menu

Winter 2009

STARTERS

Organic Mixed Green Salad

Select baby lettuces, small carrots, oven roasted tomatoes, balsamic vinaigrette

Maryland Crab Cake

Orange Segments, Fennel and Cabbage Slaw, Citrus Vinaigrette, Fennel Oil

Roasted Tomato and Spinach Risotto

Herb Roasted Tomato, Organic Baby Spinach, Parmesan Reggiano

ENTREES

Petite Filet of Angus Beef

8oz Tenderloin Filet, Sweet Baby Carrots, Crispy Potatoes, Cabernet Sauce

Local Rockfish

Artichokes, Roasted Tomatoes, Persillade

Ricotta Ravioli

Asparagus Tips, Green Lentils, Saffron-Tomato Coulis

Desserts

Crème Bruleé

Chef's Preparation of the Classic French Custard

Hazelnut Panna Cotta With Petite Strawberry Tart

*Silky Smooth Italian Custard Infused with Hazelnuts and
Paired with a Fresh Strawberry Tart*

Executive Chef Spencer G. Wolff

*We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more..
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.*