



Do Downtown Restaurant Week 2009

\$35

First Course

Choice of:

Heirloom Tomato Confit

With Basil Oil, Eight Year Balsamic Vinegar and Mozzarella Balloon

Mâche Salad

With Fig and Brie Grilled Cheese, Port Wine-Yuzu Vinaigrette and Candied Currents

Second Course

Choice of:

New York Strip Loin

With Fingerling Potatoes, Shallot Marmalade, Asparagus and Béarnaise

Red Snapper

With Herb Gnocchi, Roasted Peppers, Arugula and Parsley Sauce

Third Course

Choice of:

Passion Fruit Soufflé

With Vanilla Infused Pineapple Confit

Hot Chocolate

With Burnt Marshmallows and Graham Cookies