



**DINNER**  
**RESTAURANT WEEK SUMMER 2010**  
**\$35.10**

**first**

- seasonal vegetable soup
- chicken matzoh ball soup *family recipe*
- the wedge *iceberg lettuce, bacon bits, great hill blue cheese dressing*
- market salad *arugula, french beans, radish, carrot, dill, sherry-shallot vinaigrette*
- sweet gem salad *parmesan cheese, caper berry, croutons, creamy caper dressing*
- deviled eggs *hard boiled egg, dried capers & garlic chips*
- salt roasted baby beets *MD goat cheese, sicilian pistachio, micro arugula, fig vinegar*

**second**

- summer vegetable brochettes *roasted baby artichokes, baby squash, tofu and beets, green garlic & fennel quinoa, goat's milk ricotta fritter, chermoula, pea shoots*
- eggplant parmesan *crispy eggplant, melting sweet peppers, house made mozzarella, tomato bisque*
- market fish *chanterelle mushrooms, swiss chard, fava bean pesto, salsa fresca*
- pan roasted halibut *shrimp & squid ink tamale, sweet corn salsa, roasted poblano aioli (\$4 supplement)*
- crispy soft shell crab *crab stuffed tomato, anson mill's grits, pickled ramps, tomato-tarragon puree*
- roast organic chicken *heirloom tomato & basil bread salad, zucchini & smoked mozzarella gratin (\$4 supplement)*
- braised lamb shoulder & fresh pappardelle pasta *baby artichokes, sorrel, mascarpone*
- ½lb beef hamburger *vermont cheddar, apple wood bacon, sesame seed bun, truffle fries, fixins*
- grilled 8oz bistro steak *creamed spinach, au gratin potatoes, N.O. style steak sauce*
- mini pot roast *yukon gold mashed potatoes, braised baby carrots, roasted shallot jus (\$6 supplement)*

**third**

- nutella cheesecake *hazelnut-graham cracker crust, marshmallow whip, mango puree, cocoa nibs*
- red velvet cake *cream cheese frosting, chocolate pearls, chocolate sauce*
- rhubarb-honey crisp *ginger ice cream*
- seasonal sorbet *salty oat cookie*