

Restaurant Week Summer 2010

*Choose one item from each course for \$20.10 and
Pair them with a Wine Tasting for an Additional \$15.00*

Appetizers

Cucumber & Avocado Gazpacho (V)

Crispy Yucca Chip & Lemon Greek Yogurt

Yellow Tomato & Yellow Pepper Bisque

Traditional Tomato Bruschetta, Fried Basil & Basil Oil

Local Heirloom Tomato Salad (V)

Mascarpone Basil Mousse, Herb Vinaigrette, Balsamic Gastrique & Garlic Croutons

Fried Green Tomatoes, Dilly Beans & Shrimp

Spicy Remoulade

Liberty Town Flat Bread

Mustard Barbecue Sauce, Smoked Pork Shoulder, Smoked Mozzarella,

Cheddar & Pickled Onions

Entrees

Parmesan Crusted Swordfish Medallions

Barley & Zucchini Risotto, Broccoli Rabe & Smoked Tomato Butter

***Halibut Burger**

Housemade Tartar Sauce, Dilly Beans & Beets

Corn Crusted Norwegian Salmon Medallions

Summer Corn Succotash & Corn Sauce

Orange & Garlic Glazed Grilled Chicken Breast

Orzo, Basil & Almond Salad with Spring Asparagus & Orange Glaze

Ratatouille & Ricotta Stuffed Squash Blossoms (V)

Summer Squash Corn Pancake, Sautéed Spinach & Yellow Pepper Vinaigrette

Desserts

Almond Pound Cake

Fresh Peaches & Peach Melba Ice Cream

Layer Cake of the Day

Please ask your Server for Today's Cake

Passion Fruit Meringue Tart

Strawberry Sauce

Flourless Chocolate Torte

Crème Anglaise

Chilled Lemon Soufflé

Blackberry Whipped Cream

* All fish dishes are subject to change due to market availability