



Dinner Menu for:  
**SUNDAY, FEBRUARY 24, 2008**

## STARTER

<b>POTAGE NAVARIN</b> .....	\$4-
<i>Cream of turnip and Yukon gold potato</i>	
<b>LOUISIANAN GUMBO</b> .....	\$5-
<i>Applewood smoked Andouille sausage, blue crab and crayfish</i>	
<b>BRASSERIE SALAD</b> .....	\$4-
<i>Mesculin greens, English cucumbers, red onion, grape tomato and pear with chervil vinaigrette</i>	
<b>DUO OF SWEETBREADS</b> .....	\$9-
<i>Provimi lamb and veal sautéed with rainwater Madeira</i>	
<b>MINI JAMBALAYA CRAB CAKES</b> .....	\$8-
<i>Wild caught fresh blue crab with dirty rice and bacon</i>	

## MAIN

<b>ICELANDIC CHAR</b> .....	\$24-
<i>Encrusted with sliced almonds with a lemon butter</i>	
<b>PACIFIC SAND DABS</b> .....	\$23-
<i>Sautéed in a caper meuniere</i>	
<b>MEDALLIONS OF VIKING VILLAGE MONKFISH</b> .....	\$24-
<i>Pan roasted with red wine</i>	
<b>NEW ZEALAND RED TAIL DEER</b> .....	\$28-
<i>Pan seared rib-chops under a blanket of black trumpet mushrooms</i>	
<b>RIBEYE OF DRY AGED BEEF</b> .....	\$25-
<i>Char-grilled under sauce Foyot</i>	
<b>WHOLE ROASTED TENDERLOIN OF PORK</b> .....	\$18-
<i>Farmer's market tomato ragu and sixteen month aged pecorino cheese</i>	
<b>DAUBE OF LAMB PROVENCAL</b> .....	\$17-
<i>Slow braise with tomato, basil and root vegetables</i>	

## DESSERT

<b>VIENNESE SACHER TORTE</b> .....	\$6-
<i>Artisan bittersweet chocolate with apricot, buttercream and chocolate ganache</i>	
<b>PEAR AND MASCARPONE TART</b> .....	\$6-
<i>Bosc pears caramelized in Wüthrich Swiss butter baked with a mascarpone custard</i>	
<b>HOUSE MADE SORBETS OR FROZEN YOGURT AND ICED CREAMS</b> .....	\$3-
<i>Strawberry, Orange, Kiwi, Cranberry, or Pineapple-Ginger, Raspberry or Vanilla</i>	
<b>IMPORTED AND DOMESTIC CHEESE ENSEMBLE</b> .....	\$8-
<i>Spanish Manchego, Danablu, Edam and Eight Year Aged Cheddar</i>	

*\*Consuming raw or undercooked, meats, poultry and shellfish  
may be unsatisfactory for your health.*