



May 22, 2009

## **Sunday Supper Four Course Prix Fixe Menu**

\$25- per person

### **Small Taste**

Blood Oranges with Honey & Rosemary

### **Second Course**

Italian Bean, Kale & Smoked Bacon Soup

Or

Burrata Cheese with Shaved Red Onion, Asparagus & Wild Arugula

### **Main Course**

House Made Potato Gnocchi with  
Spring Onions, Tomato, Thyme & Garlic Bread Crumbs

Or

Roasted Alaskan Halibut Fillet  
with Spring Leeks, Asparagus, Potatoes & Blood Oranges

Or

Grilled Natural Pork Chop  
with White Beans, Napa Cabbage & Kumquats

Or

Grilled Boneless Half Chicken al Mattone  
with Roasted Asparagus & Meyer Lemon

### **Dessert**

Grand Marnier Zabaglione with Macerated Strawberries

Or

Flourless Chocolate Cake with Kahlúa Whipped Cream

## **Sunday Night Wine Specials**

### **White Wine**

2007 Pierre Sparr "Réserve" **Pinot Blanc**, Alsace, France  
(Glass \$7.00/Bottle \$28.00)

### **Red Wine**

2007 Esser **Cabernet Sauvignon**, Napa Valley, California  
(Glass \$7.00/Bottle \$28.00)