

Chef Warren's

2010 Restaurant Week Menu

For the Table to Start:

Baba Ganoush & Hummus: Warm Grilled Pita, Green and Black Olives

*Pazzo Serantelles, Albarino, Spain, 2007

Second Course Choices:

Shrimp Bisque: Creamy & delicious finished with Spanish Sherry

Organic Baby Spinach Salad: Oranges, Marcona Almonds, Manchego Cheese, Aged Balsamic Vinaigrette

Crab & Avocado Tower: Layers of Crabmeat, Vine Ripe Tomatoes, Avocado and Asian Ginger Vinaigrette

*Selection Louvetiere, Muscadet Sevre et Maine, France, 2007

Entrée Choices:

Line Caught North Carolina Snapper "Veracruz": Sautéed Bell Peppers, Olives, Tomatoes, Capers and Jalapeno – Goat Cheese Whipped Potatoes and Broccolini

Rare Seared Ahi Tuna: Leeks, Mango, Shrimp & Rum, Sautéed Broccolini

Marinated, Grilled and Sliced Skirt Steak: Horseradish Whipped Potatoes, Asparagus, Red Wine Mushroom Sauce

For an additional charge of \$12.00

****Bacon Wrapped Grass-Fed Filet Mignon of Beef:** Horseradish Whipped Potatoes, Sautéed Asparagus & Red Wine Mushroom Sauce

*Sokol Blosser, "Meditrina", Oregon - fish

*Ramon Bilbao, "Reserve Rioja", Spain, 2008 – beef

Dessert Selection:

Warm Mixed Berry Cobbler: Served warm with fresh whipped cream – this will take a little extra time to heat up.

Real Key Lime Pie: Graham cracker crust, drizzle of raspberry on the plate, fresh whipped cream on top.

Banana's Foster: Brown Sugar, Dark Rum, flamed in the kitchen, served with our homemade vanilla ice cream.

*Schmitt Sohne, Eiswein, Pfalz, Germany, 2007

\$35.00 per person food menu

Absolutely no changes or substitutions can be accommodated on this menu.

\$15.00 wine pairings: with each course – 4 oz pour with each course, dessert wine is a 2 oz pour.