



*Restaurant Week*  
*Menu 2010*

ANTIPASTI

**Arugula and Spinach Salad**

with walnuts, pears, Parmigiano, lemon and olive oil

**Butternut Squash Soup** with pancetta, toasted hazelnuts and olive oil

**Pork Terrina** with pickled vegetables, grilled bread

Vin Santo gelee

SECONDI

**Niman Ranch Pork Chop**

pounded and grilled; braised Stueben Yellow beans and Parmigiano

**Oven Roasted Lemon Sole**

with spinach, raisins, almonds and brown butter

**Braised Rosie Chicken Leg and Thigh**

Cacciatore style; white corn polenta

DOLCE

**Chocolate and Hazelnut Galentina**

**Lavender Panna Cotta**

local bee pollen, orange blossom honey, toasted almonds

**Vanilla Gelato Affogato,**

“drowned” in espresso