

# Restaurant Weeks

## Appetizers

**SOUP DU JOUR**

**BAKED BRIE**

STRAWBERRY AND APRICOT  
COMPOTE, PORT-WINE BALSAMIC  
REDUCTION AND TOASTED  
ALMONDS

**STEAMED MUSSELS**

WITH GARLIC, LEMONGRASS,  
AND COCONUT-SAFFRON BROTH

## Entrées

**VEAL MEDALLIONS**

WITH ROSEMARY-MUSTARD  
CREAM SAUCE AND  
CAMELIZED ONIONS

**GRILLED SWORDFISH**

WITH SHRIMP, HOT ITALIAN  
SAUSAGE AND WARM BEAN  
SALAD

**SEARED SEA SCALLOPS**

WITH GINGER-PERSIMMON  
COMPOTE, TOMATO COULIS,  
SPINACH AND BACON SALAD

\$20.12 Per Person