

<b>Pacific Pineapple Martini</b> - Pineapple Infused Strawberry Vodka, shaken and served up	\$10
<b>Pomegranate Margarita</b> - Herradura Reposado Margarita finished with Pama liqueur	\$12
<b>Mango Caipiroska</b> - Absolut Mango, Fresh Limes, Mango Puree, served on the rocks	\$9
<b>Cucumber Mojito</b> - Ten Cane Rum, Fresh Limes, Mint Leaves, Cucumber slices	\$12
<b>Dewar's Diablo</b> - Dewar's White Label, Cranberry Juice, Jalapeno, Lemon Juice	\$9

## Restaurant Week 2009

### ~ First Course ~

(CHOICE OF)

#### **Thai Mussels**

*Nestled in a broth of red curry, coconut, kaffir lime leaves and lemongrass*

*Cono Sur, Sauvignon Blanc, Chile \$8*

#### **Pink Pepper Dusted Calamari Strips**

*Sweet & Spicy Chili Sauce*

*Montevina, Zinfandel, Terra d'Oro \$12*

#### **Mediterranean Salad**

*Fresh herbs, mixed greens, olives, tomato, cucumber, feta cheese & champagne vinaigrette*

*Louis Bouillot, Blanc de blanc, NV, Bourgogne \$12*

#### **Ceviche Martini**

*Costa Rican Mahi Mahi, habanero, tomato, lime and cilantro*

*Fantasia, Torrontes, Argentina \$8*

### ~ 4<sup>th</sup> Course ~

#### **Surf & Turf Roll**

*Angus Beef torched over a spicy tuna roll, micro greens and a drizzle of truffle oil*

*Louis Latour, Pinot Noir, Bourgogne \$9*

### ~ Second Course ~

(CHOICE OF)

#### **Soy Glazed Hawaiian Ahi Tuna**

*Seared Ahi tuna, wasabi potato cake & shrimp spring roll*

*Tieffenbrunner, Pinot Grigio, Veneto, Italy \$12*

#### **Pan Seared Scallops**

*Creamed corn, roasted peppers, lobster and basil*

*Groth, sauvignon Blanc, Napa \$15*

#### **Crispy Softshell Crab**

*Roasted garlic potatoe puree, wild pea shoots & 10 yr Aged Balsamic*

*Lancatay, Malbec, Mendoza, Argentina \$8*

#### **Pomegranate Glazed Moulard Duck Breast**

*White asparagus & grilled gorgonzola polenta*

*Quattro Mani, Montepulciano d'Abruzzo, Italy \$10*

#### **Hawaiian Mako Shark**

*Citrus marinated & grilled, baby vegetables and salsa verde*

*Antinori, Bramito, Chardonnay, Umbria, Italy \$11*

### ~ Desserts ~

(CHOICE OF)

#### **New York Style Cheesecake**

*Grilled pineapple passion fruit sauce*

#### **Chocolate Croissant Bread Pudding**

*Warm Dark & White chocolate chunks, cherries, almonds, and crème anglaise*

#### **Key Lime Pie**

*Honey lime sauce & key lime crème*

*Ruby Red, Asti Spumante-Graham's Six Grapes \$8*

Executive Chef – Tiffany Derry

General Manager – Rex Hutchison

**RESTAURANT WEEK 2009 \$35.00 per person (food only-no coupons allowed)**

**THREE COURSE WINE \$18.00 per person (choose three wines from Restaurant Week Menu)**

**4<sup>TH</sup> COURSE \$8.00 additional per person**

20% gratuity will be added for parties of 6 or more.