



RESTAURANT WEEK 2010

1st Course

Fried Green Tomatoes

Shrimp ravigote/ Radish pico/ Remoulade

Tomato Confit Soup

Chilled/ Summer squash/ Olive crisp/ EVOO

House Salad

Mixed greens/ Candied walnuts/ Apples/ Cherry tomatoes/

Blue cheese/ Honey grain mustard dressing

(Louis Latour Pinot Noir, France or Pinot Grigio Graffigna, Argentina)

Central Market 4th Course

Surf & Turf

Angus Beef Torch'd over a spicy tuna roll/ Microgreens

Truffle oil

2nd Course

Scallops

Pan-seared/ Lobster creamed corn/ Basil puree

Crispy Red Snapper

Cranfish/ Spanish chorizo/ Fennel Salad

Hawaiian Tuna

Sesame seed crusted/ Spring risotto/ Lemongrass

Char-grilled Hanger Steak

Hearts of palm salad and Chimichurri

(Cabernet Santa Carolina, Chile or Cono Sur Sauvignon Blanc, Argentina)

3rd Course

Key Lime Pie

Honey lime sauce & key lime crème

Texas Peaches and Cream

Bananas Foster

Caramel Myers Rum sauce and vanilla ice cream, served table side with

CHOCOLATE CROISSANT BREAD PUDDING

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

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3 Course Dinner \$35 per Person (food only)

3 Course Dinner & Pairing Wines \$55

3 Course Dinner & Ultimat Vodka Signature Drink \$42

4th Course \$10

(Promotional Offers or discounts are not available on RW menu)

Executive Chef-Tiffany Derry

General Manager-Manuel de Martino

20% gratuity will be added for parties of 6 or more. there may be small bones in some fresh fish. we are not responsible for individuals allergic reaction to our food or

ingredients used in food items. The consumption of raw or undercooked seafood, meats or eggs may increase your risk of food borne illness.