

**“Farm-to-Table”
from local and regional farms and ranches**

Chef Robert Nyerick

Presents

Summer 2009 Pre-fixe Three Course Dinner Menu

Starters

Choice of Soup or Salad

Choice of Entree

Capellini Pomodoro with Grilled Shrimp

**Wild Mushroom Arborio Risotto,
Shaved Parmesan, Truffle Essence**

**Boneless Roasted Free Range Chicken,
Yukon Gold Mashed Potatoes, Babe Farms Root Vegetables**

**Kurabota Pork Saltimbocca,
Wilted Spinach, Polenta Cake, Madeira Essence**

**Asian Dry Rubbed Grilled New York Steak,
Vegetable Soba Noodle Stir Fry**

Choice of Dessert

\$24.95

(No other discounts or offers apply)

“Guided by Principles of Sustainability”