



RESTAURANT WEEK SPECIAL MENU

AUGUST 17TH THRU 21ST, 2010

THREE COURSE DINNER - \$35.10

FIRST COURSE CHOICES

AVOCADO ASSIETTE ~ WHOLE AVOCADO DRESSED WITH CREAMY WHOLE GRAIN MUSTARD AÏOLI, OIL CURED OLIVES, AND PICKLED RED ONION

TUSCARORA GREENS SALAD WITH A CREAMY GRUYERE AND PEPPERCORN DRESSING, AND BACON-SAGE CROUTONS

VEGETARIAN BLUE CORN HUSHPUPPIES SERVED WITH HOUSE SMOKED BRIE AND HOMEMADE APPLE BUTTER

SECOND COURSE CHOICES

TURBO PORK & SPOONBREAD~ TURBINADO AND SPICE ROASTED PORK LOIN CHOP, SWEET CORN CRÈME BRÛLÉE, RHOTEKRAUT, AND RED WINE DEMI-GLACE

GRILLED EGGPLANT, STUFFED WITH FRESH BASIL RICOTTA, & SERVED WITH CREAMER POTATOES IN ROSEMARY AÏOLI, AND BAKED CIPOLLINI ONIONS

GRILLED & PEPPERED ATLANTIC COHO SALMON, WITH TANDOORI CAULIFLOWER, AND ASPARAGUS-ROASTED BABY TOMATO SALAD

THIRD COURSE CHOICES

BREADPUDDING

BLACKBERRY TRIFLE