



Restaurant Week Menu
January 19 – February 2, 2014
3 Courses for \$30.00 ++

First Course:

Mountain Style Cream of Onion Soup

Pâté de Foie Gras with Organic Greens, Toasted Hazelnuts & Balsamic Vinaigrette

Classic Shrimp Cocktail

Main Course:

Petite Beef Tenderloin with Whipped Potatoes, Asparagus & Mushroom Ragoût

Fresh Herb-Seared Free-Range Chicken Breast with Farro, Broccoli, Tomato Confit & Basil Pesto

Pearl's Seafood Mac & Cheese

Dessert:

Flourless Chocolate Mousse Cake

Lemon Posset

Crème Brûlée