



**RESTAURANT WEEK**  
**JANUARY 16 TO FEBRUARY 4, 2012**

Tri-Color Cauliflower Strudel with Wild Mushroom Ragout and Black Truffle

Or

Layered Terrine of Foie Gras and Grand Marnier Duck Liver Mousse with Red Watercress, Marcona Almonds and Pomegranate Syrup

Or

Clam and Cockle Chowder with Harrison Creek Farms Potatoes  
and Smoked Duck Breast

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Sautéed Florida Keys Red Snapper Filet with Charred Tomatillo Salsa  
and Maitake Mushrooms

Or

Veal Schnitzel on Warm Spinach Salad with Red Onion, Goat Cheese and Sunny Side Up Quail Egg

Or

Steak Frites Au Poivre with Roasted Georgia Fire Garlic

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Glazed Triple Chocolate Fudge Cake  
Chocolate Devil's Food, Chocolate Ganache, Fresh Berries

Or

New Style Cheesecake  
Cashew Crust, Vanilla Sabayon, Pineapple

Executive Chef Willis Loughhead

Executive Pastry Chef Jasmina Bojic