

February 2012 Winter Lunch Specials- \$19

Monday	Tuesday	Wednesday	Thursday	Friday
				
		01	02	03
		* Baby Beet Salad toasted hazelnuts, champagne vinaigrette * Grilled Tuna Burger pomme frites, meyer lemon aioli	* Celery Root & Apple Soup toasted walnuts * Poached Fulton Valley Chicken Breast glazed root vegetables	* Baby Field Greens Salad aged sherry vinaigrette * Shellfish Stew saffron fumé, rouille
06	07	08	09	10
* Garden Radish Salad white anchovy butter * Lamb Burger smoked paprika aioli	* Escarole & Radicchio Salad tangerine vinaigrette * Fulton Chicken Pot Pie root vegetables, dijon cream	* Fried Egg san danielle prosciutto, truffle vinaigrette * Duck Confit white bean stew	* Anti-Pasti house selection * Penne Pasta bolognese sauce	* Baked Clams casino style * Roasted Trout Filet chicory salad, balsamic vinaigrette
13	14	15	16	17
* Potato Leek Soup black truffle crème fraîche * Steak Frites sauce bearnaise	* San Danielle Prosciutto grissini, lemon olive oil * Sautéed Flounder Filet yukon potato purée, lemon caper brown butter	* Butter Lettuce Salad pear vinaigrette * Tuna Tartine yukon potato chips, meyer lemon aioli	* Duck Consommé savoy cabbage, white beans * Croque Monsieur pomme frites	* Mixed Greens Salad champagne vinaigrette * Grilled Salmon Filet lentil vinaigrette
20	21	22	23	24
* Baby Beet Salad toasted hazelnuts, champagne vinaigrette * Beef Short Ribs red wine braised, creamy polenta	* French Onion Soup gruyere crouton * Chicken Paillard polenta, salsa verde	* Garden Radish Salad white anchovy butter * Forrest Mushroom Flatbread house ricotta	* Fontina Risotto Arancini orange-rosemary aioli * Grilled Jambon & Gruyere Sandwich pomme frites	* Roasted Vegetable Bruschetta laura chenel goat cheese * Penne Pasta grilled chicken, pesto sauce
27	28	29	These specials are a two-course offering with a glass of wine paired with each meal. Tax and gratuity not included in the price.	
* Steamed Mussels shallots, fines herbs, chardonnay * Lamb Tagine vegetable couscous	* Butternut Squash Soup fried sage * Grilled Tuna Paillard meyer lemon herb butter	* Baby Field Greens Salad aged sherry vinaigrette * Tomato Omelet pomme frites		