

SF Chefs 2010 Restaurant Week

Three Course Prix Fixe Tasting Menu \$35

*Lemon Cucumber and Nectarine Salad
Summer Greens, Raspberries, Toasted Almonds and
Nectarine Vinaigrette*

*Grilled Pork Loin
Maple and Vanilla Whipped Sweet Potatoes, Snap Peas,
Smoked Bacon and Orange Glaze*

*Chocolate Brownie Parfait
Mascarpone Cream, Toasted Pecans, Chocolate, and Espresso
Sauce*