



SF Chefs 2010
August 9-15
\$50 Pre-Fix Menu

INSALATE

CESA RE

Grilled romaine heart/shaved parmigiano/
kalamata olives/fried capers/house Caesar dressing

ENTREE

ORECCHIA DI ELEFANTE

Pounded, breaded Milanese-style Painted Hills pork chop
Served with salsa cecca & lemon garnish

PATATE ARROSTO

Crisp Yukon gold potatoes/garlic/rosemary

DOLCI

TIRAMISU

Classic Tiramisu as interpreted by the chef. Ladyfingers dipped
in espresso and liqueur, layered with housemade whipped
cream and mascarpone cheese