

restaurant week 2008
chef laurent chosset

dinner menu \$30.08

pinzimini

modern italian steak

first course

crema del fagiolo con i mitili

cream of white bean with mussels

~ or ~

pettine con la cipolla di vidalia

crispy vidalia onion, saffroned scallops, mache and citrus vinaigrette

~ or ~

polenta di fontina con un uovo e un porcini cotti in camicia

fontina cheese polenta with a poached egg and sautéed porcini

second course

bistecca della casa

12 oz grilled ny strip set with roasted root vegetable and veal demi-chive butter

~ or ~

pane arrostito dell'anatra di moulard con riduzione di verjus

roasted duck breast set with a yukon gold potato-goat cheese cake

finished with verjus reduction

~ or ~

bayaldi di dorado con i coulis del pepe di colore giallo

orado & vegetable bayaldi set with yellow pepper coulis

~ or ~

branzino alla griglia

mediterranean sea bass with salsa verde

dessert

fondente del cioccolato

chocolate fondant set with espresso crème anglaise

~ or ~

panna cotta

vanilla custard with seasonal berries and aged balsamic