

PS 7'S
RESTAURANT WEEK SUMMER 2010
DINNER - 3 COURSE \$35.10

APPETIZERS

CHOOSE ONE

Sarah's Salad (V)

mixed field greens, fresh berries, marscapone, roasted almonds, soy-sherry vinaigrette

Corn Vichy (V)

tomato, roasted jalapeno, basil, scallions

Warm Spinach Salad

mustard thyme dressing, onion rings, bacon and feta

Heirloom Tomato salad

saffron oil, pantaleo cheese, thai basil, 25 year balsamic

Saint Mussels

church tea, tomato, basil, foccacia

Nutty Goat Flat Bread (V)

Savory walnut butter, goat qouda cheese, arugula and toasted shallots

ENTREES

CHOOSE ONE

Roasted Chicken

english peas, wild mushrooms, earl gray, pappardelle

Trout

“ratatouilli”

Pork a-lotta

mustard, latkes, smoked jus, curry

Pan Seared Salmon

beets and again, peaches, chervil,

Risotto

coriander, baby carrots, snap peas, pearl onions, white balsamic reduction

Fluke

leeks, cherry tomatoes, fava beans, lobster vanilla buerre blanc

Bistro Steak

filet beans, marjoram, pine nut parmesan puree, vidalia olio

DESSERTS

CHOOSE ONE

Chocolate Blackout Cake

Strawberry and sweet cream

Sweet Popover

Lemon curd and chocolate

Bourbon and Oatmeal Tart

Blueberry compote, mascarpone, and coconut gel

Peach Cobbler

Vanilla Ice-cream

Featured Wines 25.00

2008 Entrada Chardonnay, Mendoza, Argentina

2009 Wrongo Dongo Monastrell, Jumilla, Spain