

Newark Restaurant Week 2011

Delightful Dinner Prix fixe Menu

2 Courses for \$19 per person

Includes one Appetizer @ one Entrée

3 Courses for \$25 per person

Includes one Appetizer, one Entrée @ one dessert

Select one Appetizer

** Bowl of Soup

Choose from our

Southwestern Chili, Mushroom Soup or Seasonal Selection.

** Stuffed Portabella

Stuffed with almonds, onions, bread crumbs & herbs.

Topped with a truffle vinaigrette.

fried Calamari

Cornbread crusted & fried calamari rings & tentacles served with a lemon mustard aioli.

Select one Entrée

* Chiles Rellenos

Fried poblano peppers stuffed with Monterey Jack cheese, potatoes & onions.

Served with refried beans & tomato sauce.

** fried Sesame Rolls

Pulled Pork & Shrimp or Pulled Seitan & Veggie Bacon

rolled in rice paper with cabbage, carrots, red peppers, garlic & sesame seeds.

Served with fried rice & plum sauce.

Sirloin Steak

Grilled beef sirloin served with whole grain mustard mashed potatoes,

Winter squash & an apple cider reduction.

Select one Dessert

** Hot Chocolate

Dark chocolate fondue served with pineapples, marshmallows & pecan cookies.

* Rum Cake

Made with raisins & figs. Topped with a caramel sauce.

Items @ Ingredients subject to change.