

Café Mediterráneo

Dinner \$29.95

1st Course

Insalata Alla Spinaca

Warm baby spinach served with poached pear, roasted pine nuts, roasted garlic, balsamic roasted onions and Portobello mushrooms, with goat cheese and cizano vinaigrette.

or

Tuna Bruschetta

Diced Ahi tuna with capers, onions, and tomatoes and dressed with balsamic vinaigrette over toasted bread.

or

Seafood Chowder

With lobster, shrimp, scallops, and swordfish accompanied with onions, leeks, celery, and peppers in a creamy ale broth.

2nd Course

Stuffed Chicken

Wrapped with prosciutto and filled with lobster, sun dried tomatoes, roasted red peppers, goat cheese, and spinach. Served with porcini ravioli in a ponzu-cream sauce.

or

Shrimp and Portobello Ravioli

With diced mushrooms and shrimp in a pesto cream sauce.

or

Arctic Char

Blackened and seared over herbed jasmine rice with sautéed swiss chard.

3rd Course

Tiramisu

Two layers of espresso soaked sponge cake, with mascarpone cream and dusted with cinnamon and cocoa powder.

or

Limoncello Gelato

Refreshing limoncello gelato swirled with limoncello and served in a champagne flute.

Featured Wines

Geysler Peak Chardonnay, *Alexander Valley*

Glass 7. • Bottle 28.

Mont Gras Carmenera, *Chile*

Glass 8. • Bottle 32.

Featured Cocktail - 7.

Patron XO Café neat with a side of coffee.

Restaurant Week 2010