

Café Mediterráneo

Dinner Menu

• First Course •

Octoberfest Beef Stew

Beef tenderloin and sautéed vegetables in an autumn ale broth.

Duck Salad

Sliced duck breast over mixed greens with apples and topped with an IPA-fig chutney.

• Second Course •

Lamb Shank

Served with Dijon mashed potatoes, fig au jus and sautéed asparagus.

Butternut Squash Ravioli

Served in a cider cream sauce with chicken, prosciutto, tomatoes, leeks and sage.

Blackened-Pan Seared Mahi

With lime- minted cous cous, roasted yellow and red beets, goat cheese and a lime citronette.

• Dessert •

Stone Fruit Crisp with Vanilla ice cream

or

Limoncello Gelato

• Featured Cocktail •

Fallen Pear Martini • 10.

Glenfiddich 12 Year Old Scotch, Hendrick's Gin, pear juice and lemon.

• Featured Wines •

Sepp-Moser "Sepp" Gruner Veltliner, *Austria* • glass 7. bottle 28

Yellow-green brilliance, reminiscent of fresh apple and citrus fruits on the nose.

Planeta La Segreta Rosso, *Sicily, Italy* • glass 7.5 bottle 30.

Red and black fruit exploding on the nose with red currant and cherry.

Restaurant Week 2011