

Café Mediterráneo

Lunch Menu

• First Course •

Caesar Salad

Romaine lettuce tossed in Caesar dressing and topped with house made croutons and shaved parmesan cheese.

Café Med Soup

Vegetables and chicken in a light curry and turmeric broth.

• Second Course •

Butternut Squash Ravioli

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

Mediterranean Chicken

Chicken sautéed in an orange brandy sauce with leeks, prunes, sun-dried tomatoes and pine nuts, served with penne pasta.

Shrimp and Scallops

Sauteed in a brandy cream sauce and served over wilted spinach.

• 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