



**Restaurant Week
Three course for \$35 ++
March 10-17, 2012**

First Course

asparagus & artichoke soup
mushroom & crab potsticker

apple & endive salad
candied walnuts / crispy salsify / cara cara orange / Maytag bleu cheese

360 salad
feta / sun dried cranberries / spiced pecans / honey balsamic vinaigrette

Entree:

pan roasted organic chicken
potato gnocchi / braised leeks / whole grain mustard shrimp nage

golden tilefish
honeycrisp apple / baby fennel / apple & curry gastrique

coffee & maple roasted filet mignon
onion puree / pickled onion relish / potato and fennel terrine

Dessert

raspberry monte blanc
raspberry chambord coulis

chocolate pyramid noisette
chocolate mousse / caramel / candied hazelnuts

crème brulee trio
oatmeal raisin / fudge brownie / ginger peach

trio of sorbets
cabernet blackberry / lemon thyme / orange chamomile

For your convenience, the Club will add
20 % service charge to your food and beverage purchases.
There is no need for individual gratuities.
Consuming raw or undercooked meats, seafood, shellfish or eggs
may increase your risk of food borne illness.