



CRA RESTAURANT WEEK MENU 2010

OCTOBER 4 - OCTOBER 10, 2010

1ST

HOUSE MADE MOZZARELLA IN CARROZA

White anchovy, tomato butter

– OR –

CHOPPED SALAD

Green leaf lettuce, Roma tomatoes, Pine nuts, Nodine's Smokehouse peppercorn bacon, scallions, gorgonzola, Concord grape vinaigrette

2ND

CIOPPINO

George's Bank cod, Maine lobster, PEI mussels, littleneck clams, saffron-lobster broth, garlic crostinr

– OR –

WOOD GRILLED VEAL CHOP

Faro "risotto", dried cherries, watercress, green peppercorn porcini jus

DESSERT

SALTED CARAMEL CHOCOLATE TART

Roasted hazelnuts

– OR –

TAHITIAN VANILLA CHEESECAKE

Little Acres plum sauce

\$37.50 PER PERSON BEVERAGES, TAX AND GRATUITY EXCLUDED