



CRA RESTAURANT WEEK MENU 2010

OCTOBER 4 - OCTOBER 10, 2010

PRIMI

CRISPY POLENTA

Prosciutto wrapped, with wild mushroom ragout and Gambozola sauce

-OR-

PAN-SEARED SWEET BREADS

Native apples, frisee, warm bacon vinaigrette

-OR-

ROASTED BEET SALAD

French lentils, grilled sweet onions, watercress, balsamic vinaigrette, goat cheese crouton

ENTRÉE COURSE

PESCE

Fresh lobster, sea scallops, clams, shrimp, mussels, fresh fennel, peppers, cappellini, shrimp-tomato broth

-OR-

GRILLED VEAL CHOP

Wild mushroom farrotto, sweet onion agrodolce

-OR-

BLOCK ISLAND SWORDFISH

Sweet potato-corn home fries with lobster aioli

DOLCI

NATIVE PEAR AND APPLE COBBLER

with cinnamon-vanilla gelato

-OR-

CHOCOLATE HAZELNUT TORT

\$37.50 PER PERSON BEVERAGES, TAX AND GRATUITY EXCLUDED