

Ambrosia

Dining Week 2/16-2/28, 2009

1st Course

Soup du Jour—Market inspired, fresh daily

Chicken Croquettes—served with red pepper Romesco sauce

Boston Bibb—with Maytag Blue cheese, sun-dried cranberries and red wine vinaigrette

Mozzarella Fritti—Fresh mozzarella—lightly breaded—plated with Tomato compote

Edamame—Traditional steamed soybeans dusted with sel de mer

2nd Course

Apple and Goat Cheese Stuffed Pork Loin

Pan Fried, served over a bed of bacon brussel sprouts with cider reduction

Pan-Roasted Chicken Breast

Wild Mushroom ragout, smashed potatoes and pan jus

New York Strip Steak

Certified Angus beef, served with rosemary fries and garlic aioli

Swordfish

Grilled and served with garlic spinach, sweet pea cous cous, citrus beurre blanc

Orecchiette

Sweet sausage, spinach, garlic bread crumbs and parmesan

Create Your Own Sushi Platter (Choose 2)

Spicy Tuna Roll, Spicy Salmon Roll, Our Cali Roll, Vegetable Roll, San Fran Roll

3rd Course

Daily Selection of House Made Desserts

Three Courses—(one from each category)—Twenty Five Dollars (Plus tax & gratuity)