



Orange County Restaurant Week

ENJOY THIS SPECIALLY PRICED THREE-COURSE DINNER MENU FOR \$30.00

CHOOSE ONE ITEM FROM EACH SECTION BELOW



Starters

SCARBOROUGH FARMS BABY GREENS

CHIVE, WALNUT & CRANBERRIES-STUFFED GOAT CHEESE, CHERRY TOMATO,
OVEN-DRIED RED PEAR, HONEY BALSAMIC VINAIGRETTE

CAESAR SALAD

SCARBOROUGH FARMS BABY ROMAINE SALAD,
CAESAR-STYLE VINAIGRETTE, CRISPY PARMESAN, BABY TOMATOES,
HERB FOCACCIA CROUTONS

BABY BEET SALAD

UNDERWOOD RANCH BABY BEETS, BLOOD ORANGE, WATERCRESS,
HAZELNUTS, CRISPY FETA CHEESE

Mains

SUN-DRIED TOMATO & GOAT CHEESE RAVIOLI

VEGETABLES PIPERADE, LUCQUES OLIVES &
SUN-DRIED TOMATO BASIL SAUCE

PAN-SEARED MAHI MAHI

MAHI MAHI, CILANTRO & AVOCADO LIME RELISH SERVED WITH SWISS
CHARD, MASCARPONE CHEESE & SWEET ONION RISOTTO

BRAISED SHORT RIB

ORANGE-INFUSED & BRAISED ALL NATURAL BONE IN BEEF SHORT RIB,
BABY CARROTS, POTATO GRATIN

Dessert

VANILLA BEAN CRÈME BRULEE WITH BOURBON PECAN COOKIES

FLOURLESS CHOCOLATE CAKE, ALMOND CRÈME, FRENCH ESPRESSO ICE CREAM

LEMON TART, ITALIAN MERINGUE, CHOCOLATE MILLIONAIRE ICE CREAM