

SONO Restaurant Week September 25-30, 2011

DINNER MENU \$29.99

Choice of appetizer

Fennel and orange salad

Steamed little neck clams; white wine and fresh local chilies Chopped chicken liver; white truffle oil, capers, crostini

Choice of entrée

Roasted king salmon; beluga lentils, sautéed spinach with garlic and evoo, red wine reduction

Duck ragù; red wine, fettuccini

Roasted pork loin; honey and juniper, roasted potatoes

Choice of dessert

Lemon semolina cake; limoncello icing, raspberry coulis

Molten chocolate cake; fresh whipped cream

Pecan pie; bourbon whipped cream