



## SUMMER RESTAURANT WEEK AT THE GREENHOUSE

August 16 - 22, 2010  
Three Courses - \$20.10

### APPETIZERS

Chilled Summer Pea Soup  
Mint Oil, Pea Tendrils

Or

Salad of Raw and Cooked Vegetables  
Asparagus Marmalade, Soft Herbs, Verjus Vinaigrette

Or

Scallop Ceviche with Avocado  
Fried Plantains, Lime Emulsion

### ENTREES

Seared Hamachi Seasoned with Togarashi Pepper  
Wok-Fried Vegetables, Spicy Red Miso Sauce

Or

Grilled Chicken Sandwich  
Avocado, Bacon, Mozzarella

Or

Marinated Skirt Steak  
Roasted Summer Squash, Salsa Verde

Or

Homemade Potato Gnocchi  
Tomato Confit, Zucchini, Lemon, Parmesan

### DESSERTS

Caramelized Mango and Pineapple  
Chocolate Crumble, Passion Fruit Sorbet

Or

Basil Panna Cotta  
Red Fruits Marmalade, Strawberry Sorbet

Or

Assortment of Sorbets or Ice Creams  
“Chefs Choice”