

# **Celestino's Café & Bakery**

**Cape Cod Restaurant Week**

***Spring 2010***

## **First Course**

*Caramelized shallot purée*

*or*

*New England clam chowder*

## **Second Course**

*Salade de Maison*

*or*

*Caesar salad with housemade croutons*

## **Third Course**

*"Baked Cod Bella Vista w/ Lemon Buerre Blanc"*

*Local codfish topped with sliced fresh tomato & Gruyère cheese,  
baked in white wine, and served with simple risotto*

*or*

*"Poulet a l'Orange"*

*Sautéed breast of chicken finished in a light orange sauce  
served atop housemade pappardelle*

*or*

*"Steak au Poivre"*

*Hand-trimmed, dry-aged, black Angus steak  
rubbed with fresh-cracked black pepper and grilled to perfection;  
topped with a gorgonzola demi-glace, served alongside *pommes rosti**