

# *The Regatta*

*Cape Cod Restaurant Week, Fall 2009*

## *Appetizers*

*Roasted Tomato and Onion Soup  
With A Goat Cheese Crouton*

*Roasted Pear Salad  
Over Mesclun Greens with Candied Walnuts,  
Crumbled Goat Cheese and Cranberry Vinaigrette*

*Wild Mushroom & Spinach Ravioli  
With Sundried Tomato and Mascarpone Sauce*

## *Entrees*

*Coriander & Miso Rubbed Salmon Filet  
Lightly Smoked and Served Atop a Citrus and Soy Risotto Cake  
Accompanied by Sautéed Baby Spinach and Beurre Blanc*

*Seared Sirloin (Barrel Style)  
Accompanied by Stilton Mashed Potato,  
Sautéed Asparagus and Cabernet Demi Glace*

*Peppered Tenderloin of Pork  
With Shallot Confit, Sautéed Fennel and  
Baby Green Bean Salad and Finished with Madeira Gastrique*

## *Desserts*

*Warm Butterscotch Molten Cake  
With Spiced Apple Compote,  
Sweet Mascarpone Cream and Caramel Sauce*

*Mocha Cheesecake  
Set Atop a Tender Chocolate Crust,  
With Dark Chocolate Espresso Sauce and Caramelized Cocoa Nibs*

*Raspberry Fig Sorbet  
With A Sliver of Walnut Brittle*

*\$35 (Gratuity & meals tax not included)*