

# THE SEAFOOD BAR

## *Herb Harvest Celebration*

### Mint-Inspired Menu

April 12 - 18, 2010

#### *First Course*

##### MOJITO GRILLED SHRIMP

Mango Relish, Mint Gastrique, Crostini

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#### *Main Course*

##### PEPPERMINT ROASTED FILLET OF SALMON

Yucca Croquette, Cherry Tomato Salad, Spearmint Emulsion

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#### *Dessert Course*

##### "BAKED ALASKA"

Mint Chocolate Chip Ice Cream, Baked Meringue

#### *Wines*

Benziger "Sangiaco Vineyard" Chardonnay,  
Carneros, 2007 \$11.00

Dancing Bear Cellars Pinot Noir, Sonoma, 2004  
\$13.75

\$40.00 per person  
Plus Service Charge and Tax

