

DOWNTOWN ATLANTA



Restaurant Week • 2010

Presented by:

Bank of America



MENUS

3-Course Dinners for \$25 or \$35

July 26 - August 8, 2010

www.AtlantaDowntown.com

DOWNTOWN ATLANTA



Restaurant Week • 2010

Presented by:

Bank of America 

PARTICIPATING RESTAURANTS

Atlanta Grill 404-659-0400
Avanzare Steakhouse 404-577-1234
BLT Steak 404-577-7601
Durango Steakhouse 404-222-0103
French American Brasserie 404-266-1440
Glenn's Kitchen 404-469-0700
Il Mulino, New York 404-524-5777
Legal Sea Foods 678-500-3700
Max Lager's Wood-Fired Grill & Brewery
404-525-4400
Meehan's Public House 404-214-9821
No Mas! Cantina 404-574-5678
Paschal's Downtown 404-525-2023
Peasant Bistro 404-230-1724
Pittypat's Porch 404-525-8228
Ray's in the City 404-524-9224
ROOM 404-418-1250
Ruth's Chris Steak House 404-223-6500
Sear 404-586-6134
Social Resto Cafe Bar 404-525-2246
Spoon 404-522-5655
STATS 404-885-1472
Sun Dial Restaurant, Bar & View 404-589-7506
Terrace on Peachtree 404-523-5155
Thrive 404-389-1000
Trader Vic's 404-221-6339
Truva 404-577-8788

Visit any participating restaurant and enjoy a three-course meal for just \$25 or \$35. And make it a night with our signature cocktail, the delicious

Bacardi® Torched Cherry™ Blossom.

Menu price excludes beverages, tax and gratuity.



a program of **CENTRAL ATLANTA PROGRESS**

Savor the City

July 26 - August 8

For more information visit
www.atlantadowntown.com
or call **404-658-1877**

Additional Support



DOWNTOWN ATLANTA



ATLANTA GRILL

Downtown Atlanta Restaurant Week Menu 2010

\$35.00 per Person

Appetizers

Fire Roasted Tomato Soup

Extra virgin olive oil

Brunswick Stew

Smoked Chicken, Sweet Corn, Lima Beans

Atlanta Grill Salad

Maytag Blue Cheese, Spiced Pecans, Red Grapes

Traditional Caesar Salad

Parmesan Cheese, Croutons

Entrees

Baby Back Ribs $\frac{3}{4}$ Rack

Spiced Onion Rings

Hickory Smoked Half Free Range Chicken

Sweet & Smokey BBQ Sauce

Angus Beef Short Ribs

Braised greens, Cave Aged Cheddar Grits

Pan Roasted Georgia Rainbow Trout

Pole Bean, okra, Tomato Ragout

Desserts

Warm Butter Croissant Bread Pudding

Vanilla Bean Ice Cream

Banana Foster cheesecake, smoked banana rum sauce

Warm peach cobbler, Vanilla bean ice cream



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Choice of Appetizers:

Savannah Shrimp with White Cheddar Grits and Andouille Gravy

Fried Green Tomatoes with Crawfish Remoulade

Local Applewood Smoked Mozzarella with Summer Heirloom Tomatoes and Torn Basil

Choice of Entrees:

House Smoked Beef Short Rib with Blue Cheese Grits and Sweetwater Georgia Brown Jus

Pan Roasted Wild Salmon with Braised Figs and Pumpkin Seed Brown Butter

Springer Mountain Roast Chicken with Applewood Bacon Potato Salad and Collards

Choice of Desserts:

Peach Cobbler with Pecan Streusel and Mayfield Vanilla Ice Cream

Chocolate Chunk Bread Pudding with Bourbon Caramel

Macerated Georgia Strawberries with A Sweet Buttermilk Biscuit



Downtown Atlanta Restaurant Week Menu 2010
\$35.00 per Person

Choice of Starter

Gazpacho Andalou / Tabasco Sorbet

Roasted Beets / Endive / Walnuts / Gorgonzola

Steamed Mussels "Mariniere"/ Shallots / Parsley / Croutons

Choice of Entree

8 oz Hanger Steak / Roasted Shallots / Herbs Butter/ Jalapeno Mash Potatoes

Mushrooms Stuffed Chicken / English Peas / Morels / Madeira Sauce

Poached Salmon / Napa Cabbage / Daikon / Soy – Cilantro Broth

Choice of Dessert

Peanut Butter Chocolate Parfait / Banana Ice Cream

Georgia Peach & Almond Brioche Pudding / Honey – Yogurt Ice Cream

Berry Clafouti / Lemon – Star Anise Sherbet



Downtown Atlanta Restaurant Week Menu 2010
\$35.00 per Person

Choice of Appetizer

Shrimp Bisque One of Durango's most popular homemade soups. Seafood seasoned and simmered in a delightful cream sauce

Chicken Taquito A flour tortilla rolled and stuffed with grilled chicken, corn and pepper jack cheese and then fried golden

Teriyaki Beef Kabob Marinated sirloin tips grilled with mushrooms, onions, and peppers

Choice of Entrees

Surf & Turf A 7oz. Choice Filet Tenderloin grilled to perfection and topped with your choice of grilled bacon wrapped shrimp or chipotle style shrimp

Bar-B-Que Feast A combination of "fall off the bone", baby back ribs and a tender center cut pork chop

Seafood Combo Combine a grilled Mahi-Mahi fish filet with your choice of grilled bacon wrapped shrimp or chipotle style shrimp

Choice of Dessert

Key Lime Pie A rich creamy icebox key lime pie, sitting on top of a graham cracker crust

Big City Brownie A thick cut chocolate brownie, topped with vanilla ice cream, our homemade chocolate sauce, and whipped cream

Homemade Ice Cream Sundae Premium vanilla bean ice cream topped with homemade chocolate sauce, whipped cream, nuts, and finished with a cherry



Downtown Atlanta Restaurant Week Menu 2010
\$25.00 per Person

Choice of Appetizer

Natural Greens, Radish, French Vinaigrette

Creamy Onion Soup

Choice of Entrée

Hanger Steak "Bistro"- garlic frites, caramelized onion

North Carolina Trout "Amandine"- green beans, almonds, tomato, brown butter, bayonne

Poulet Rouge "Rosti"- roasted potatoes, cipolini onions

Choice of Dessert

Yogurt Parfait- sponge cake, freeze dried blueberry, pistachio

Warm Chocolate Cake- hazelnut, strawberry ice cream, balsamic chocolate syrup



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Appetizers

Southern Fry Sampler

Fried green tomato, okra and friend pickle spears, remoulade sauce, dill aioli & spicy ranch & SPICY RANCH

The Kitchen's French Onion Soup

Vidalia onion, gruyere cheese

Not A Wedge Iceberg Salad

Iceberg lettuce, marinated cherry tomato, bacon, toasted pecan, shredded cheddar & ranch dressing

Entrees:

Summer Market Pasta

Rigatoni, oven roasted tomato, red onion, artichoke hearts, spinach, roasted garlic, parmegiano reggiano, white wine, fresh basil

Grilled Atlantic Salmon

Citrus butter, summer succotash

Steak Frites

Flat iron steak with shallot butter and fries

Desserts:

Fresh Georgia Peach Melba

Chilled poached peach, vanilla ice cream, raspberry sauce

Banana Bread Pudding

Rum sauce & Whipped Cream

Sothern Pecan Pie



Downtown Atlanta Restaurant Week Menu 2010

\$35.00 per Person

Appetizer Selection

Mussels

Served in a white wine & garlic sauce or spicy fra diavolo sauce

Calamari Fritti

Lightly fried calamari with spicy marinara sauce

Insalata Il Mulino

Mixed greens with fennel, radicchio, endive, tomato & onion

In a light vinaigrette

Rigatoni Bolognese

Braised veal lamb and beef in a rich tomato sauce

Pappardelle Tomato~Basil

Fresh pappardelle pasta served in a tomato basil sauce with wild mushrooms & onions

Entrée Selection

Pollo Asparagus

European cut chicken breast served with asparagus and topped with melted fontina cheese in a lemon & pinot grigio sauce

Grilled Salmon

Served with wild mushrooms sautéed in light garlic & olive oil

Saltimbocca

Veal sautéed with sage & prosciutto

Pollo Fra Diavolo

Boneless chicken sautéed with Italian sausage, broccoli, zucchini and garlic

Served in a spicy tomato sauce

Dessert Selection

Tiramisu

Flourless Chocolate Cake

Italian Cheesecake



Downtown Atlanta Restaurant Week Menu 2010
\$35.00 per Person

Choice of Appetizer

New England Clam Chowder

Wedge Salad- Ice berg lettuce, blue cheese, fresh bacon, tomatoes with blue cheese vinaigrette

Chilled Gazpacho- chopped tomatoes, cucumbers, onions and peppers

Choice of Entree

Legal's Signature Crab Cake Combo- jumbo lump crab, grilled shrimp and scallops, mustard sauce and seasonal salad (contains nuts)

Red Onion Jam Swordfish- center prime cut, rice pilaf, sautéed sherry mushrooms and spinach

Cioppino- lobster, scallop, shrimp, calamari, shellfish, scrod, tomato broth, side of jasmine rice

Choice of Dessert

Key Lime Pie

Boston Crème Pie



Downtown Atlanta Restaurant Week Menu 2010
\$25.00 per Person

Appetizer

Farm Fresh Seasonal Salad

Choice of Entrée

Pecan Crusted Catfish, Sharp Cheddar Grits, Green Tomato Chow Chow

Ashley Farms Buttermilk Fried Chicken, Charred Corn Mashed Potato, Spinach, Warm Pepper Jelly

Balsamic Marinated Wood-Grilled Quail, BBQ Corn, Basil-Blie Cheese Sauce

Dessert

Chocolate Crumb Cake, Vanilla Chantilly, Bourbon Anglaise



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

First Course

Local Vidalia Onion Soup
Gruyere Swiss Cheese & Crostini

Baby Iceberg Wedge
Caramelized Local Figs, Applewood Bacon, Spiced Pecans & Strawberry Balsamic Vinaigrette

Bluepoint Oyster Rockefeller

Second Course

Pan Seared GA Mountain Trout
Local Brussel Sprouts, Blue Cheese Whipped Potatoes & Maple Brown Butter

Grilled 1855 Hanger Steak
Homemade Steak Frites, Wilted Spinach & Red Wine Demi

Springer Mt. Heirline Chicken Breast
Braised Local Collards, Smoked Gouda Stone Ground Grits, & Truffle Mushroom Gravy

Third Course

Georgia Bourbon & Pecan Pie
Vanilla Ice Cream & Caramel

Irish Chocolate & Coffee Tart
Chocolate Ganache & Toasted Hazelnuts



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Choice of Starter

Tapas Favoritas

A sampling of our freshly prepared guacamole, queso and chicken flautas.

Calamari Frito con Jalapeños

Flash fried calamari and sliced jalapeños accompanied by chipotle ranch and avocado cream.

Ensalada de Spinaca

Fresh baby spinach, crisp jicama, red onions, and crumbled blue cheese, tossed in a spicy raspberry vinaigrette.

Choice of Entrée

Camerones Rellenos

Oven baked jumbo shrimp filled with seasoned crab & vegetable stuffing. Served with cilantro rice, black bean croquette and pico de gallo.

Pollo Relleno

Grilled chicken breast stuffed with rajas Poblanos and Chihuahua cheese, drizzled with a tangy salsa verde and accompanied by cilantro mashed potatoes.

Tampiqueña

A traditional grilled and seasoned skirt steak served with a cheese enchilada, Poblano rice, and frijoles puercos.

Choice of Dessert

Cuatro Leches

Our very own rich and moist white cake, made with four types of milk and topped with Kahlua frosting.

Avocado Lime Cheesecake

A creamy cheesecake bursting with the fresh flavors of lime and avocado atop a buttery crust.

Assorted Handmade Truffles

A selection of our handmade chocolate truffles



Downtown Atlanta Restaurant Week Menu 2010
\$25.00 per Person

Choice of Appetizer

Fried Green Tomato- Lightly Dusted Cornmeal & Parmesan Green Tomato

Southern Gumbo- Loaded with Shrimp, Chicken, Andouille Sausage topped with rice

Paschal's Collard Greens and Green Tomato Dip- Our twist on the Spinach & Artichoke Dip

Choice of Entree

Blacken Catfish over Rice with Creole Sauce & Sautéed Shrimp with peppers and onions

Half Fried Chicken- Golden Brown with Paschal's secret seasoning Crisp & Delicious

Braised Short Ribs of Beef- Slow cooked to tender perfection

Choice of Dessert

Paschal's Peach Cobbler- Tender Peaches spiced just right with a golden sweet crust

Pecan & Almond Crusted Sweet Potato Pie- Custard like Sweet Potato Pie

New Orleans Style Bread Pudding with Rum Sauce- Melt in you mouth Bread Pudding topped with Delicious Rum Sauce.



Downtown Atlanta Restaurant Week Menu 2010
\$25.00 per Person

A Choice of Appetizer

House Wedge

Radish, Cucumber, Tomato Compote

Tomato Bisque

Choice of Entrée

Shrimp and Grits

Roast Chicken

Braised Short Ribs

Choice of Dessert

Cheesecake Du Jour

Chocolate Mousse



Downtown Atlanta Restaurant Week Menu 2010

\$35.00 per Person

A Choice of Appetizer

Short Rib Croquette
Sweet Tomato Confit

Seckel Pear Salad
Honey Gorgonzola Vinaigrette

Choice of Entrée

Herb roasted cod
Summer Succotash

Roasted Duck Breast
Blackberry Jus

Seared Salmon
Coconut Jasmine Rice/Tamarind Eggplant/Mild Curry

Choice of Dessert

Cheesecake Du Jour
Chocolate Mousse



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Choice of Starter:

Blackeyed Pea Cakes: Crispy pan-fried cakes served with a special "Southern Salsa" made with fresh tomatoes, onions and peaches.

Lightly Fried Marinated Chicken Wings: Served with two sauces: peach salsa and remoulade sauce.

South Georgia Gumbo: Fresh seafood, sausage and vegetables simmering in a rich, savory broth.

Choice of Entrees:

Aunt Pittypat's Fried Chicken: Three pieces of the best damn Southern fried bird. Served with homemade mashed 'taters and gravy, and Aunt Pittypat's Southern Salad Sideboard.

Twelve Oaks BBQ Ribs: A full rack of tender baby-back ribs slathered with Jack Daniels BBQ sauce. Served with Aunt Pittypat's Southern Salad Sideboard.

Chef's Daily Feature: Our talented executive chef will create a daily special reflecting cooking styles of famous Southern cities—from Charleston to Baton Rouge.

Choice of Desserts:

Classic Pecan Pie: The South's most famous dessert! Caramel, pecans and just a hint of Southern Comfort. Aunt Pittypat suggests you order this hot and "a la mode".

Georgia Peach Cobbler: A classic Southern recipe. Peach cobbler served bubbly hot and topped with Greenwood's Cinnamon Ice Cream (made right here in Atlanta).

Key Lime Pie: Tart and refreshing with real specks of fresh key lime throughout.



Downtown Atlanta Restaurant Week Menu 2010
\$35.00 per Person

Choice of Appetizer

Chilled Jumbo Shrimp

Watermelon, Feta Cheese, Fresh Mint, Ginger Simple Syrup

Vegetable Sushi Roll

Wasabi, Pickled Ginger

Salad

Field Greens Salad

Pecans, Dried Cranberries, Blue Cheese, Roasted Red Onion, Balsamic Vinaigrette

Choice of Entrée

Parmesan Crusted Flounder

Saffron Rice Pilaf, Thin Green Beans, Caper Brown Butter

Campanelle Shrimp Pasta

Sautéed Shrimp, Wilted Spinach, Diced Tomatoes, White Wine & Herb Tomato Broth

Flat Iron Steak

Grilled, Macaroni & Cheese, Sautéed Spinach, Red Wine Demi-Glace



Sushi Lounge

Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Appetizers - Choice of Tapas or Sushi

Tapas

Edamame

Shrimp Shumai

Salt & Pepper Calamari

Sushi

California Roll

Spicy Tuna Roll

Chef's Choice

Entrees:

New York Strip with sautéed vegetables

Chicken Teriyaki with steamed or fried rice

Grilled Salmon with wasabi mashed potatoes

Desserts:

Ice Cream

Banana Tempura

Tempura Apple



AT TWELVE' CENTENNIAL PARK

Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Choice of Appetizer

Miso soup, cabbage, mushrooms, ginger, scallions

Caesar Salad, parmesan, croutons

Number's Ale Battered Mushrooms, horseradish cream

Choice of Entrée

Hanger Steak, broccoli, potato gratin, red wine sauce

Trout Filets, edamame succotash, bacon

Sage marinated chicken breast, garlic mashed potatoes, roasted vegetables

Choice of Dessert

"Hot Chocolate Cake", marshmallow fluff

Oreo cookies, vanilla ice cream

Ice cream or sorbet



Downtown Atlanta Restaurant Week Menu 2010

\$35.00 per Person

August 2 – 8 only

Choice of Appetizer

Steak House Salad- Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons and red onions.

Caesar Salad- Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing.
Topped with parmesan-black pepper crisps and sprinkled with fresh ground pepper.

Choice of Entrees *(All entrees are served with a side of Lyonnaise Potatoes)*

Stuffed Chicken Breast- Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.

Petite Filet- The most tender cut of corn-fed Midwestern beef, broiled expertly to melt in your mouth.

Salmon Fillet- The aristocrat of cold water fish. Available broiled or seasoned with Cajun spices.

Choice of Desserts

New York Style Cheesecake- Creamy homemade cheesecake served with fresh berries.

Pecan a la Mode- A time honored and legendary Southern recipe served with vanilla ice cream.



Downtown Atlanta Restaurant Week Menu 2010
\$25.00 per Person

Choice of Appetizer

Soup Du jour

Caprese Salad- vine ripened tomatoes with fresh mozzarella, basil and balsamic reduction

Grilled Lime shrimp cocktail- Skewered lime marinated shrimp with infused oils.

Choice of Entree

Seared Wreck Fish- Jasmine Rice, Green vegetables and sweet and sour tomato broth

Bone-in Lemon chicken breast- Yukon and sweet potato mash, green vegetables and lemon oil drizzle

Half rack of slow cooked baby back ribs with sweet potato french fries and cole slaw

Choice of Dessert

Chef's choice of homemade sorbet

Sweet Georgia peach cobbler a la mode



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Choice of Appetizer

Spinach Salad: Red Onions, Feta Cheese, Grapefruit, Toasted Almonds, Honey & Fig Vinaigrette.

Gazpacho (Chilled Soup): Fresh Cucumbers, Tomato, Harissa, Fresh Cilantro

Andalusian Meat Balls: Braised Beef Meat Balls, Fresh Mint, Sherry Wine Sauce.

Choice of Entree

Vegetable Ratatouille "Lasagna", Italian Cheeses, Arugula Pesto

Bistro Steak with Homemade Pommes Frites, Peppercorn Sauce

Cornish Hen Tajine: Kalamata Olives, Lemons Confit, Caravel Spices, Fresh Cilantro, served with a side of couscous or ginger rice

Salmon Encrusted with Fennel Seed, Grilled Veggie Orzo, Sun Dried Tomato Pesto

Choice of Dessert

Lavender Creme Brulée

Chocolate Pot De Creme



Downtown Atlanta Restaurant Week Menu 2010

\$35.00 per Person

Choice of Appetizer

Spinach Salad with Red Onions, Feta Cheese, Grapefruit, Toasted Almonds, Honey & Fig Vinaigrette.

Duck Mousse Served with Toasted Baguette

Gazpacho Deluxe (Chilled Soup): Fresh Cucumbers, Tomato, Harissa, Crab Meat

Choice of Entree

Grilled Whole Snapper, Arugula Orzo, Lemon Confit and Saffron Beurre Blanc.

Bistro Steak, Homemade Pommes Frites, Truffle Sauce

Vegetable Ratatouille "Lasagna", Italian Cheeses, Arugula Pesto

Lamb Shank Tajine: Dried Apricots, Red Bell Peppers, Fresh Mint, Natural Jus served with couscous or ginger rice

Choice of Dessert

Lavender Creme Brulée

Chocolate Pot De Crème, Hazelnut Oil

Creme de Cassis Ice Cream, Honey, Lemon Zest.



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Choice of Appetizer:

Sweet Tofu Basil Rolls

Scallop Samros (three flavored Scallops)

Coconut Soup with Chicken or Tofu

Choice of Entree:

Softshell crabs with Panang curry sauce

Sesame Tofu Cubes with Massamun curry

Thai Basil Fried Rice with Chicken

Choice of Dessert:

Fried Banana with Vanilla bean ice cream

Chocolate Mousse with Greentea icecream

Chocolate Chip Blueberry spring rolls with peach dipping sauce



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

A Choice of Appetizer

Smoked Salmon

Veal Meatballs

Choice of Entrée

Prime rib with Scalloped Potatoes

Grilled Salmon with smoked tomato grits

Rotisserie chicken with Mashed Potatoes and Green Beans

Choice of Desserts

Chocolate Brownie

Bread Pudding



Downtown Atlanta Restaurant Week Menu 2010
\$35.00 per Person

A Choice of Appetizer

Summer greens, peach, chevre, candied pecans, peach truffle vinaigrette

Sweet corn bisque, fried corn and bacon

Choice of Entrée

Lemon & herb butter basted smoked chicken, tomato spaetzle, kale, basil pesto

Seared flat iron steak, smashed new potatoes, sautéed mushrooms, red wine demi-glaze

Blue corn crusted trout, black bean cake, corn puree

Choice of Dessert

Key lime mousse

Chocolate dome, chocolate & raspberry coulis



Downtown Atlanta Restaurant Week Menu 2010
\$25.00 per Person

Choice of Appetizer

Seasonal Soup of the Day

Summer Salad- Organic Mixed Greens, Sliced Local Peaches, Crumbled Sweetgrass Dairy Blue Cheese, Peach Vinaigrette

Heirloom Tomato and Local Mozzarella- Local Arugula, Basil Infused Oil

Choice of Entree

Pan Roasted Springer Mountain Chicken- Flat Greek Lodge Oyster Mushroom and Chicken Leg Confit Ravioli, Sautéed Market Vegetables

Enchanted Springs Trout- Carolina Plantation Rice Pilaf, Grilled Summer Squash Salad with Citrus Cream

Multi Grain Risotto- Mélange of Local Seasonal Vegetable

Choice of Dessert

Espresso Crème Brulee

White Chocolate Bread Pudding- Crème Anglaise, Vanilla Ice-Cream

Buttermilk Panna Cotta- Blueberry Compote, Vanilla Tuile



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

(Choose one from each course / \$25 per person)

First Course

Crispy Calamari with sweet chili aioli

Pan Fried Chicken & Potato Pot Stickers with ginger and soy vinaigrette

Bibb Lettuce with Garden Vegetables sweet herbs and pickled lemon vinaigrette

Entrée Course

Chicken Milanese lemon dressed lettuce and parmesan foam

Grilled Pork Loin smoked chili glaze and mushrooms

Peanut Ginger Crusted Salmon Steak with bok choy in yellow curry sauce

Select sushi rolls ask your server

Dessert Course

Liquid Chocolate Cake with vanilla-bean ice cream

Grand Marnier Crème Brulee with candied orange peel and vanilla bean

Crispy Apple Fritters with caramel sauce

* To ensure consistency and quality, no substitutions on Restaurant Week Menu*

All Sushi is supplementary



Downtown Atlanta Restaurant Week Menu 2010

\$35.00 per Person

Choice of Appetizer

Soy Braised Beef Wrap in lettuce leaves with teriyaki

Crab Dumplings mushroom glaze, broccoli and cashews

Garlic Roasted Shrimp Salad green beans, avocado, peppers and white balsamic

Choice of Entree

Soy Glazed Short Ribs with steamed vegetables

Thrive Baked Lobster in house seasoning over truffle mashed potatoes

Seared Sea Scallops with goat cheese gnocchi and baby artichokes

Choice of Dessert

Liquid Chocolate Cake with vanilla-bean ice cream

Grand Marnier Crème Brulee with candied orange peel and vanilla bean

Crispy Apple Fritters with caramel sauce



Downtown Atlanta Restaurant Week Menu 2010

July 26 – August 1 only

\$25.00 per Person

Choice of Appetizer

Trader Vic's mixed green salad- hearts of palm, mushrooms, endive Javanese dressing

Chicken egg white soup- shiitake mushroom, scallions, crispy wonton

Asian chicken skewers- sweet Thai chili sauce

Choice of Entree

Seafood lobster sauce- jumbo prawns, sea scallops, mussels, mahi, steamed rice

Chinese oven barbeque new your steak- garlic spinach, mashed potatoes, sautéed assorted vegetables

Pan fried tilapia fillet- ginger butter sauce, saffron rice, steamed broccoli

Sweet Thai chili chicken- chicken breast, Thai sauce, bell peppers, steamed rice

Choice of Dessert

Rum raisin ice cream- praline sauce

Banana fritters- sweet cream, rum sauce

Trader Vic's cheesecake- mixed fruit, raspberry sauce



Downtown Atlanta Restaurant Week Menu 2010

\$25.00 per Person

Choice of Appetizers:

Red Lentil Soup Traditional vegan Turkish red lentil soup

Mediterranean Salad with field greens, artichokes, Turkish olives, vine ripe tomatoes, cucumbers, fresh dill and feta cheese with balsamic vinaigrette and olive oil dressing.

Shepard's Salad Diced tomato, cucumber, green pepper, red onion, parsley, mint toasts in olive oil and lemon juice

Choice of Entrees:

Lamb Shank braised in a coriander and mint sauce served on a pillow of roasted eggplant

Beef Fillet 9 oz grilled Black Angus Fillet, roasted rosemary potatoes

Swordfish Kebab and Adana Kebab

Choice of Desserts:

Chocolate Fantasy

Rice Pudding

Baklava