

LOUIE'S 106

2009 RESTAURANT WEEK

◆◆◆CHOICE OF◆◆◆

GINGER, SOY, AND LIME MARINATED AHI TUNA TAT TAR WITH
AVOCADO AND CRISPY WON TON CHIPS

FLASH FRIED AVOCADO WITH LUMP CRAB "CEVICHE" STYLE AND TABASCO AIOLI

THREE CHEESE RAVIOLI WITH FRESH TOMATOES AND BASIL IN A
LIGHT WHITE WINE CREAM SAUCE

SAUTEED ESCARGOT WITH GARLIC, WALNUT, AND HERB BUTTER

BEEF CARPACCIO WITH CAPERS, SHALLOTS, OLIVE OIL,
DIJON MUSTARD, AND GRILLED FLATBREAD

BABY SPINACH SALAD WITH ROASTED PEARS, CANDIED PECANS,
BALSAMIC VINAIGRETTE, AND GORGONZOLA CHEESE

◆◆◆CHOICE OF◆◆◆

SAFFRON RISOTTO WITH DIVER SCALLOPS, JUMBO SHRIMP,
SHIITAKE MUSHROOMS, AND LOBSTER CONSOMME

JUMBO SHRIMP TOSSED WITH ANGEL HAIR PASTA IN A BASIL PESTO
CREAM SAUCE WITH SAUTEED VEGETABLES

DOUBLE THICK PORK CHOP WITH GINGER MASHERD SWEET POTATOES, APPLE CIDER
DEMIGLACE, SCALLION-CILANTRO CHIMI CHURI, AND BACON WRAPPED GREEN BEANS

MORROCCAN SPICED PORK TENDERLOIN MEDALLIONS WITH SCALLION-SOUR CREAM
MASHED POTATOES, HONEY-DIJON DEMIGLACE, AND SAUTEED VEGETABLES

12 OUNCE ANGUS RIBEYE TOPPED WITH LOUIE BUTTER AND SERVED WITH SCALLOPED
POTATOES, COGNAC PEPPERCORN DEMIGLACE, AND SAUTEED VEGETABLES

GRILLED NEW ZEALAND RACK OF LAMB SERVED WITH SCALLOPED POTATOES,
BALSAMIC DEMIGLACE, TOMATO-MINT CHUTNEY, AND SAUTEED SPINACH

◆◆◆CHOICE OF◆◆◆

CRÈME BRULEE

FLOURLESS CHOCOLATE CAKE WITH VANILLA BEAN ICE CREAM