

One Bellevue Restaurant Week Menus March 19th-28th 2010

LUNCH

1st Course (*choice of Soup or Salad*)

- Traditional New England Clam Chowder with Fried Leeks
- Caesar Salad with Crispy Parmesan and Classic Dressing

2nd Course (*served with Rustic Fries or Pickled Vegetables*)

- Bellevue Burger with Carmelized Onions, Mushrooms, Smoked Gouda and Thousand Island
- Balinese Chicken Salad with Fresh Grapes and Mangoes On Pita
- Marinated Portabello Sandwich with Fresh Tomato, Mozzarella and Basil Aioli on Ciabatta

3rd Course

- Mountain Berry Tart with Fresh Whipped Cream

DINNER

1st Course (*choice of Soup or Salad*)

- Curried Lentil Soup with Crispy Tasso Ham and Buddha's Hand Crème Fraiche
- Baby Watercress Shaved Asparagus and Cucumber Salad with Roasted Almonds and Hearts of Palm Vinaigrette

2nd Course

- Braised Beef Short Ribs with Rustic Parmesan Steak Fries, Marinated Bell Pepper Salad with Basil and Pan Jus Sauce
- Citrus Glazed Half Chicken with Pancetta Mashed Potatoes, Forest Mushroom and Fava Beans
- Crispy Sole with Artichoke and Spinach Fondue Sauce, Shaved Asparagus and Lemon Essence

3rd Course

- Classic Crème Brulee with Fresh Whipped Cream and Berries