



dayton street grille

SUMMER RESTAURANT WEEK

July 25–30, 2010

Three course prix fixe: \$25 per person

Matching wine flight with each course: \$16 per person

APPETIZER

House Cured Salmon dill potato croquet, lemon crema

Warm Pickled Beef Tongue Spanish chorizo, roasted potatoes, caper butter sauce

Seared Pork Terrine poached organic egg, toasted brioche, smoked paprika hollandaise

Wine Flight

◆ *Pinot Gris, Cline (Sonoma)*

◆ *Chardonnay, Leese-Fitch (California)*

◆ *Malbec, Michael Torino "Don David" (Argentina)*

ENTREE

Grilled Black Angus Top Sirloin chive mashed potatoes, asparagus and roasted tomatoes

Sauces: B2 steak sauce, black pepper aioli, salsa verde

Pan Roasted Salmon English pea risotto, truffled white corn coulis, pea tendrils salad

Sauces: Red onion jam, Porcini cream, roasted poblano lime

Crisp Garbanzo Bean Cake braised greens, roasted peppers, grilled sweet potatoes

Sauces: tahini lemon, cucumber yogurt, harissa

Wine Flight

◆ *Cabernet Sauvignon, Roy J Maier (Sonoma)*

◆ *Pinot Noir, J Vineyards (Russia)*

◆ *Prairie fume, Wollersheim (Wisconsin)*

DESSERT

Chocolate Hazelnut Torte with strawberry jam

Caramel Rum SemiFreddo with caramel and chocolate sauce

Blueberry Panna Cotta with peach coulis

Wine Flight

◆ *Port, Sandeman Founders Reserve, Portugal ruby*

◆ *Reisling, Polka Dot (Germany)*

◆ *Mocha Lait - Tia Maria coffee liqueur*

Charles Lazzareschi
Executive Chef