



**RESTAURANT WEEK 2010
AUGUST 16TH – 29TH**

\$35 per person

Wines Paired with Each Course

\$18 per person

Starters

East Texas Tomato Carpaccio with Marinated Shrimp and Scallop Salad
Campanile Pinot Grigio, Italy 2009

Sweet Corn and Lobster Bisque with Corn and Crabmeat Fritter
Darcie Kent Vineyards, Chardonnay, Monterey 2008

House Smoked King Salmon, Chive Potato Cake, Dill Cream and Pickled Red Onions
Chateau St. Jean Fume Blanc, Sonoma 2008

Specialty Course

Specialty Course \$5 per person

Buffalo Shrimp and Grits with Tabasco Lobster Sauce

Entrées

**Pecorino Romano Baked Eastern Sole
with a Shrimp, Scallop and Asparagus Sauce**
Four Vines Naked Chardonnay, Santa Barbara 2009

**Apple Cured Pork Loin, Crawfish Cake and Lobster Cream Sauce
with Wild Rice Pilaf**
Guenoc "Culinary Reserve" Petite Sirah, Lake County 2006

Summer Paella of Shrimp, Fish, Spanish Sausage and Kobe Flat Iron Steak
Harlow Ridge Pinot Noir, Lodi 2009

**Petite Filet Mignon with Shrimp and Scallop Béarnaise Sauce
with Yukon Mashers and Grilled Asparagus**
Castle Rock Cabernet Sauvignon, Paso Robles 2008

Desserts

Warm Chocolate Tres Leches Cake
St. Supéry Moscato, California 2008

Honey Lavender Crème Brûlée
Pacific Rim Sweet Riesling, Columbia Valley 2009

Tiramisu with Grand Marnier Sauce
Fonseca Tawny Port, Portugal NV

**Chamberlain's Fish Market Grill
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