

# SF Chefs 2011

## RESTAURANT WEEK

August 1-7

### Lunch

11:00-4:00

2 Courses | \$20

*includes choice of handcrafted beverage*

### Starter

*Miso Soup*

red & white miso with tofu & scallions

### Entrée

Wild Alaskan Salmon  
miso-glazed fresh salmon, Nori Rice,  
daikon-cucumber salad &  
warm edamame-shiitake mushrooms

### Handcrafted Beverage

*select one*

Sparkling Agave Lemonade

Nojito

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## RESTAURANT WEEK

August 1-7

### Dinner

4:00-10:00

3 Courses | \$35

*includes choice of alcoholic beverage pairing*

### Starter

Alaskan King Crab Soup  
spicy garlic broth, crab meat, leeks,  
carrots, onions, grilled bread and basil  
aioli

### Entrée

Grilled \*Shrimp Skewers  
arugula salad, olive oil mashed  
potatoes, chardonnay butter,  
slow roasted grape tomatoes,  
Lemon vinaigrette

\*Fisherman's Daughter Shrimp  
"the future of sustainability"

### Dessert

Peach Cobbler  
Double Rainbow, vanilla bean ice cream

### Beverage Pairing

red & white wine, and beer options  
*selected daily*