

Puccini & *Pinetti*

Appetizer

Watermelon with micro herbs, goat cheese, toasted pine nuts, sea salt

or

Summer beans with roasted corn, oven dried tomato, piquillo peppers, lemon vinaigrette, manchego

Entree

Short rib with red wine braised, summer bean ragout, parsley gremolata

or

Salmon with summer vegetables caponata with kalamata olive vinaigrette, olive oil

Dessert

Stone fruit with brown sugar and honey roasted, served warm with
seasonal gelato and house made granola

or

Summer melon served with cantaloupe sorbet and fresh mint

SF Chefs 2011
RESTAURANT WEEK