

SF Chefs 2011

RESTAURANT WEEK

Café des Amis

LUNCH

First Course

French Onion Soup

or

Summer Vegetable Soup au Pistou

Second Course

Market Vegetable Salad with Goat Cheese

or

Quiche Florentine

DINNER

First Course

Market Vegetable Salad with Goat Cheese

or

Salad Lyonnaise with Duck Confit and Slow Poached Egg

Second Course

Roasted Chicken and Wild Mushroom Crepe

or

Fettucini Printaniere

Dessert Course

Chocolate Bouchons

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RESTAURANT WEEK

SF Chefs Week Menus

SPRUCE

Lunch only

First Course

Chilled Melon Soup, SMIP Ranch Radishes, Mint

Second Course

Pan Roasted Chicken, Ratatouille, Natural Jus

