



SF Chefs 2011  
RESTAURANT WEEK

August 1-7

## Restaurant Week Lunch Menu \$20

SERVED DAILY UNTIL 3:30PM . PLEASE NO SUBSTITUTIONS

### Appetizer

Cup of Clam Chowder  
or Caesar Salad

### Entrée

*(Choice of)*

- Wild Pacific King Salmon, Roasted Fennel Root, and Heirloom Tomatoes
  - Pasta Garibaldi– Salmon and Mussels, in a Sun Dried Tomato Pesto
- Pre-fixe Dungeness Crab or Shrimp Louis Salad
  - 8oz Broiled Aged New York Strip Steak

Price does not include beverage or gratuity.  
Applicable sales tax will be added to the price of all food and beverages.

## Dinner Menu \$35

SERVED FROM 5:00PM . PLEASE NO SUBSTITUTIONS .

### Appetizer

*(Choice of One)*

- Arancini with Lemon-Saffron Cream
- Lobster Bisque with Lobster Salad, Chive Aioli
- Two Scoma's Classics: Caesar and Clam Chowder
- Dungeness Crab Cake on Watercress Salad

### Entrée

*(Choice of One)*

- Alaskan Halibut Siciliana, Sicilian Olives, Tomato, and Ancovies
- Seared Dry Pack Sea Scallops on Linguine Pomodoro, Pesto
- Char Broiled Fresh Ahi in a Wreath of Broccoli Aglio e Olio, and a warm Tomato and Herb Ragout
- Lamb T-Bones with Parmesan Polenta, Lamb Jus, Caramelized Shallots & Sautéed Spinach

### Dessert

*(Choice of One)*

- Chocolate Brownie & Triple Espresso Ice Cream with Caramel Sauce
- Raspberry Cheesecake
- Tiramisu & Warm Bread Pudding

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