

Al Biernat's KRLD Restaurant Week Menu 2009

Central Market 4th Course

Tuna Tartar Tacos / Toasted Sesame / Red Onion / Scotch Bonnet Peppers

Starters

Piri Piri Prawns / Jalapeno / Cilantro / Citrus

Summer Salad / Mixed Field Greens / Seasonal Fruits & Vegetables / Raspberry-Garlic Vinaigrette

Gazpacho / Avocado / Dill / House Made Saltines

Entrees

Wasabi Crusted North Atlantic Salmon / Coconut Flavored Basmati Rice / Sweet Shoyu

Prime Rib 12 oz. / Twice Baked Potato / French Beans / Horseradish Cream / Au Jus

Pot Roast / Braised Root Vegetables / Mimi's Mashed Potatoes

Brined and Grilled Pork Chop 10 oz. / Arugula / Chipotle / Black Bean Papaya Relish

Pasta "Puttanesca" / Bucatini / Diver Sea Scallops / Capers / Olives / Tomatoes

Dessert

Grand Marnier Crème Brulee

Coconut Cream Pie

Pecan Pie – Vanilla Bean Ice Cream

Chocolate Brioche Bread Pudding – Toffee Ice Cream

Summer Drinks

Before Dinner "Watermelon Sunshine Martini"

– Orange Vodka, Grand Marnier, Watermelon, Sugar Rim Glass

After Dinner "Al's Magnificent Malt"

- Brandy, Grand Marnier, Cointreau, Dark Chocolate Sippin' Straw