

Assignments Restaurant Fall, 2009

Starters

Spanish Manchego cheese with Kalamata olives, white anchovy, marinated tomato, fried capers and grilled bread \$6

Hand-cut fries with truffle oil and parmesan \$6

Phyllo wrapped shrimp with a trio of sauces \$6.5

Pork Gyoza with soy reduction and Siracha \$6

Salads

Caesar with Spanish white anchovy \$5

Salad greens with gorgonzola, walnuts, dried cranberries, red onion, croutons and sherry vinaigrette \$5

Entrees

Miso marinated chicken breast with sautéed vegetables, fried rice with pickled ginger bierre blanc \$16

Portuguese seafood stew with clams, shrimp, linguisa, seasonal white fish served with grilled bread \$18

Pepper coated Colorado strip steak with brandy cream sauce, gorgonzola potato cake and sautéed vegetables \$18

Grilled Colorado lamb chops with chermoula, Israeli couscous, Kalamata olives, artichoke hearts, chickpeas, green peas, tomato finished with a spicy harissa \$19