



## RESTAURANT WEEK 2019

### FIRST COURSE

#### **New England Style Clam Chowder**

*Creamy clam broth, diced potatoes, chopped fresh clams, parsley*

#### **Caesar Salad**

*Romaine hearts, classic anchovy dressing, shaved parmesan reggiano, herbed croutons*

#### **Mozzarella & Watermelon Salad**

*Fresh seedless watermelon, Mozzarella di Bufala, pomegranate balsamic glaze*

#### **Summer Gazpacho**

*Charred vine ripened tomatoes, cucumber, bell pepper, basil, feta cheese*

### SECOND COURSE

#### **Lemon Sole Almandine**

*Almond crusted Sole, sautéed julienne vegetables, lemon beurre blanc*

#### **Braised Short Rib Ravioli**

*Slow braised short rib meat, fresh hand-made pasta, wild mushroom broth, black truffle oil*

#### **Pan Seared Bone-In Chicken Breast**

*Joyce Farms chicken, stone ground mustard potatoes, herbed butter*

#### **Peppercorn Crusted Prime New York Strip**

*10oz. of our USDA Certified Prime beef, simply grilled, signature cognac sauce, crisp French fries*

#### **Seafood Risotto**

*Lemon infused risotto, shrimp, bay scallops, lobster meat, asparagus, wild mushrooms*

### THIRD COURSE

#### **Café Pacific Signature Pecan Ball**

*Vanilla bean ice cream, toasted pecans, house-made fudge sauce, tuile cookie*

#### **Crème Brulee**

*Classic Grand Marnier*

#### **Triple Mousse Cake**

*Layers of dark, milk and white chocolates, cookie crust*

***\$49 per person***

***\$10 from each dinner will be donated to North TX Food Bank***

*~please no substitutions, splits, or modifications~*