



RESTAURANT WEEK 2018

FIRST COURSE

New England Style Clam Chowder

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

Mixed Green Salad

Toasted pecans, feta, cherry tomato, kalamata olives, carrots, house dressing

Heirloom Caprese Salad

Raindrop Farms Heirloom tomatoes, Mozzarella di Bufala, basil, balsamic

Soup du Jour

Chef's daily inspiration

SECOND COURSE

Lemon Sole Almandine

Almond crusted Sole, sautéed julienne vegetables, lemon beurre blanc

Short Smoked Salmon

Skuna Bay salmon, quickly smoked, sesame scented spinach, pommery aioli

Pan Seared Bone-In Chicken Breast

Springer Farms, Israeli couscous, roasted red pepper beurre blanc

Prime Chopped Steak

10oz. of our Certified Prime special blend, wild mushroom demi glace

Café Pacific Oriental Salad

Marinated chicken, iceberg, almonds, scallions, rice noodles, ginger dressing

THIRD COURSE

Café Pacific Classic Pecan Ball

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

NYC Cheesecake

Bakery fresh New York City cheesecake, fresh cream

Italian Tiramisu

Rum infused espresso & chocolate sauce

\$49 per person

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

~please no substitutions, splits, or modifications~