



**Summer Restaurant Week**  
**August 12 – 24, 2014**

\$35.14 per person plus tax and gratuity

*Complimentary bread & butter*

**~ First Course ~**

*Cucumber & watercress gazpacho, crab & avocado*

*Greek-style chopped salad*

*Iceberg lettuce salad, blue cheese \**

*Mixed greens*

*Wood-grilled confit calves heart & baby collard green salad*

*Country pate*

*Burrata, kale, hazelnuts, apple & tamarind \**

**~ Second Course ~**

*Salmon, lightly smoked, braised puy lentils*

*Dorade filet, fennel, picholine olives, piperade, rouille*

*Crispy rainbow trout, green papaya & aji amarillo slaw, passion fruit*

*Wood-grilled bacon cheeseburger, salad*

*Half cast iron wood-oven roasted chicken*

*Bucatini bolognese*

*Roasted tomato five grain risotto, eggplant & zucchini*

**~ Dessert ~**

*Peach melba \**

*Key lime pie \**

*Brownie sundae \**

*Blueberry bread pudding*

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Common food allergens are used in the kitchen. Items with **NUTS** are marked with a \*.

Please ask your server for more details in case of allergies. **Limit of 3 credit cards per table.**

**Substitutions and split plates may be subject to an additional charge at the sole discretion of Mintwood Place.**

**This menu is subject to change without notice based on availability.**