

SHORT NORTH GALLERY HOP 25<sup>TH</sup> ANNIVERSARY  
ONE YEAR OF CELEBRATION, THE FIRST SATURDAY OF EACH MONTH  
SEPTEMBER 2009 TO AUGUST 2010

\$25 TASTING MENU; THREE COURSES  
ORIGINAL SELECTIONS EACH MONTH



SATURDAY, MARCH 6, 2010

\*COURSE ONE\*

DUCK  
HOUSE-MADE DUCK CONFIT & CABBAGE POTSTICKER  
GINGER-SOY.  
CALAMARI  
SAUTÉED & STUFFED  
TASSO HAM. CAPONATA.  
ROASTED PIQUILLO PEPPER SAUCE.  
VEGETABLE  
COMPOSED SALAD  
MARKET GREENS. HARICOT VERTS. HIBISCUS DRESSING.  
HARD-COOKED EGG. SHAVED WHITE CHEDDAR.

\*\*COURSE TWO\*\*

TUNA  
GRILLED  
POTATO CRISP.  
MARINATED TOMATO & CUCUMBER.  
CHICKEN  
ROASTED  
WHOLE WHEAT PASTA. ZUCCHINI & YELLOW SQUASH JULIENNE.  
OVEN-ROASTED TOMATO & CAPER CITRONETTE.  
BEEF  
SEARED SKIRT STEAK  
WARM POTATO SALAD.  
SAUCE VERTE.

\*\*\*COURSE THREE\*\*\*

PINEAPPLE  
UPSIDE DOWN CAKE  
CHERRY-RUM SORBET.

PLEASE REFRAIN FROM SUBSTITUTIONS  
TAX & GRATUITY NOT INCLUDED