

TEMPO RESTAURANT

Restaurant Week Menu

January 17-25, 2009

\$35.00 Three course Prix Fixe

Choice of:

Oysters Rockefeller

Capesante alla Parmiggiana

Bay scallops baked on the half shell, seasoned breadcrumbs, parmesan cheese, gratinee.

Insalata Mista con Mandorle

Mesclum salad, julienne apple, fresh fennel, goat cheese, bacon, almonds, Caesar dressing.

Choice of:

Pesce del Golfo con Noci Americane

Mahi-mahi filet dusted with pecans, rosemary, a touch of garlic, fresh cranberry sauce.

Cernia alla Minorese

Baked grouper, capers, black olives, fresh oregano, tomato sauce.

Salmone con Salsa Fresca

Salmon filet, fresh mango-apple and cilantro-lime salsa.

Scaloppini di Vitello "Obama"

Veal scaloppini, crabmeat, asparagus, Hollandaise sauce.

Medaglione di Maiale "Biden"

Beef Medallions, shiitake mushrooms, julienned asparagus, red wine sauce.

Choice of dessert, coffee or tea