

Mr. Stox Restaurant  
Prix Fixe Special Menu  
March 29 through April 3, 2011

❖ Appetizer ❖

Carrot and Thyme Soup Confit of Heirloom Carrots,  
with Cilantro Orange Infused Olive Oil

❖ Entree Selections ❖

Seared Cobia from Panama, Grilled Zucchini, Basmati Rice,  
Saffron Cream and Pickled Fennel Salad

Petit Braised Lamb Osso Buco in a Sweet Vermouth Reduction,  
Rustic Vegetables and Creamy Grits

❖ Dessert ❖

Flourless Chocolate Cognac Gateau with Blackberry Sorbet

\$40.00

Recommended wines

*Kato 2008 Sauvignon Blanc, New Zealand – \$28.00*  
*David Bruce 2008 Petite Syrah, Central Coast - \$38.00*

Chef de Cuisine: Scott Raczek  
Pastry Chef: Hector Gonzales

