

8CHEZ8PANISSE8

DOWNSTAIRS DINNER MENUS: MARCH 19-24, 2001

MONDAY, MARCH 19 \$45

Carpaccio of Alaskan halibut with new olive oil and cardoons

Arrosto di maiale al lecce: Venetian-style shoulder of Larsen Ranch pork roasted with sage, lemon, and milk; potato fritters and DeeAnn's lettuces

Almond crostata with warm Sierra Beauty apples and grappa raisins

TUESDAY, MARCH 20 \$65

Warm toasts of cauliflower with anchovy, grilled squid, and white beans with olive oil

Risotto alla genovese: Risotto with lamb's tongue and artichokes

Pan-fried James Ranch lamb with rosemary, new potatoes, green garlic, and olives

Valencia and blood oranges with caramel and hazelnut biscotti

WEDNESDAY, MARCH 21 PARSI NEW YEAR WITH NILOUFER ICHAPORIA KING \$75

Pomegranate aperitif

Ritual dal

Kavab: Deep-fried squid cake

Patra ni macchi: Steamed fish in banana leaves

Bhujelu gos: Grilled kid goat with spices and *pulao*

Falooda and sweets

Lemongrass tea

THURSDAY, MARCH 22 \$65

Fairview Gardens white asparagus with house-made prosciutto and garden lettuces

Mussels and vegetables in herb broth

Spit-roasted Hoffman Ranch chicken with new potatoes and cardoons cooked in the fireplace

Prune and Armagnac ice cream crêpe

FRIDAY, MARCH 23 \$75

An aperitif

Herb salad with jellied beets and eggs

Sorrel and asparagus soup with croutons

Grilled Paine Farm squab with olive sauce; wild mushroom gratin and Chino Ranch carrots and turnips

Candied kumquat ice cream profiteroles

SATURDAY, MARCH 24 \$75

An aperitif

Fried oysters and mussels with celery remoulade

Wild mushroom soufflé

Brine-cured loin of Niman Ranch pork with spring vegetable jardinière

Apple and candied Meyer lemon puff pastry tartlet

Service charge: 15 percent

Corkage: \$18

Sales tax: 8 percent

Most of our produce and meat comes from local farms and ranches that practice ecologically sound agriculture.

Other fish varieties may have to be substituted.

www.chezpanisse.com

1517 Shattuck Avenue, Berkeley, California 94709

Reservations: (510) 548-5525

CHEZ PANISSE



DOWNSTAIRS MONDAY NIGHT DINNERS

Three-Course Menu, \$45



March 5

Piccione ripieno coi funghi, alla griglia

Grilled Wolfe Farm squab stuffed with wild mushrooms and greens

March 12

Quaglie e salsiccie allo spiedo con polenta verde

Spit-roasted Wolfe Farm quail and garlic sausages;
polenta with flat black cabbage and Parmesan

March 19

Arrosto di maiale al lecce

Venetian-style loin of Larsen Ranch pork roasted with sage, lemon, and milk;
with potato fritters and fennel cakes

March 26

Pollo arrostito alla crete

Hoffman Farm chicken baked with herbs in a salt crust;
with grilled Fairview Gardens white asparagus

SERVICE CHARGE: 15%
1517 SHATTUCK AVENUE, BERKELEY, CA 94709

SALES TAX: 8%
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