

bella vista restaurant week

appetizers

braised veal cheeks

sautéed chanterelles, wilted mushrooms, pea tendrils
or

smoked tomato risotto

mano de leon scallops and black kale
or

classic iceberg wedge

organic baby iceberg, shaved red onion, grape tomatoes, gorgonzola cheese,
applewood smoked bacon, creamy black pepper ranch

entrée

roasted halibut

artichoke puree, tongue of fire beans
or

parpadelle pasta

roasted spring lamb ragu, smoked olives, mint and cinnamon
or

free range chicken breast

tomato, basil, olives, artichoke, spinach fettuccini and light tomato saffron broth

dessert

chocolate pot de crème

Dark milk/almond with Madeleine
or

black oregon cherry upside down cake

or

warm caramelized hawaiian pineapple

haagen daz vanilla ice cream

\$36 per person does not include gratuity, tax or beverages

WESTIN
HOTELS & RESORTS