

# Racines

R E S T A U R A N T

## DENVER RESTAURANT WEEK 2010

Dinner for two for \$52.80 including a bottle of wine

### WINES

choose one bottle to share

Anselmi Pinot Grigio    Zamba Malbec    Delicato Syrah

### SALADS

choose one per person

FIELD GREENS - Your choice of dressing: housemade Bleu Cheese, Ranch, Honey Mustard, Balsamic Vinaigrette, Ginger Soy, 1000 Island, Orange Balsamic, Caesar or Salsa Ranch

CAESAR SALAD tossed in our own house made Caesar dressing

### ENTREES

choose one per person

SMOKED SAUSAGE AND SHRIMP GUMBO-a generous helping of Chef Donald's gumbo tossed with smoked sausage and shrimp, served with brown rice and garlic bread, and garnished with green onions.

BLACKENED SALMON- blackened salmon fillet, cooked medium, topped with citrus sour cream and served with our housemade black beans and Spanish rice.

GRILLED RIBEYE STEAK - charbroiled Choice boneless rib eye steak. Served with your choice of potato, vegetables du jour and finished with béarnaise compound butter.

### Dessert

choose one to share

Banana Cream Pie

White Chocolate Key Lime Pie

Carrot Cake

Mocha Ice Cream Pie

Praline Ice Cream Pie

Apple Crumb Torte a la mode

Racines Tulle and Ice Cream

Crème Brulee

Peanut Butter Cheesecake

Peach Cobbler

Chocolate Brownie Parfait

Racines Original Brownie a la mode

Flourless "Paris" Chocolate Cake

or ask your server about our  
Cheesecake and Dessert Specials