

# BREEZE

## *Annapolis Restaurant Week 2012* *Lunch Menu*

### **Appetizers**

**Stacked fried green tomatoes**, roasted pepper may, fried capers

**Eastern shore cream of crab soup**

**Seven leaf salad**, cucumber, julienne carrots, pear tomato, goat cheese, apple cider vinaigrette

### **Entrée**

**Maryland crab cake sandwich**, tangy coleslaw, brioche bun, roasted garlic aioli

**Blt panini**, fried green tomato, roasted artichoke cream

**Butternut squash ravioli**, sage butter sauce, broccoli rabe

**Blackened rockfish**, remoulade, bibb lettuce, brioche bun

### **Dessert**

**Triple chocolate charlotte** – coffee bean sauce

**Warm apple tart**- caramel sauce, ice cream

**Vanilla bean crème brulee**

**\$15.95 per person**  
No substitutions

# BREEZE

## *Annapolis Restaurant Week 2012* *Dinner Menu*

### **Appetizers**

**Stacked fried green tomatoes**, roasted pepper may, fried capers

**Eastern shore cream of crab soup**

**Mesclun greens**, cucumber, julienne carrots, pear tomato, goat cheese, apple cider vinaigrette

**Fried bay oysters**, old bay, buttermilk, cornmeal

### **Entrée**

**Bistro steak**, shallot roasted fingerling potatoes, oven dried tomato, pinot noir reduction

**Rotisserie all natural chicken**, green beans & bleu cheese, sweet potato

**Lemon herb encrusted bay rockfish**, basil whipped potatoes, baby shrimp, cipollini onion

**Grilled pork loin strip**, caramelized gala apple, brandy sauce, potato puree

**Shrimp and grits**, tomato confit, lemon sauce, garlic spinach

**Butternut squash ravioli**, sage butter sauce, broccoli rabe

### **Dessert**

**Triple chocolate charlotte** – coffee bean sauce

**Warm apple tart**- caramel sauce, ice cream

**Vanilla bean crème brulee**

**Hazelnut mousse solo**- pistachio Anglaise sauce

**\$32.95 per person**

No substitutions