



Restaurant Month 2011

First Course Selections

Lobster Bisque

Chive, Chervil

Windrose Farms Greens Salad

Blue Costello, Poached Pear, Candied Pecans, Citrus Vinaigrette

Second Course Selections

Herb-Crusted Prime Sirloin

10 hour Red Onions, Winter Vegetable Hash, Beef Essence

10 oz Free Range Roast Chicken Breast

Wild Rice, Mushroom, Leeks, Pine Nuts

Butternut Squash Ravioli

Mascarpone, Pecans, Sage, Brown Butter Sauce

Dessert Selection

Housemade Butterscotch Brownie

Vanilla Ice Cream

Chocolate or Vanilla Gelato

Praline

\$35

Chef Evan Treadwell

*Lido Restaurant is committed to supporting local ranchers and farmers by using products sourced from the Central Coast of California.