



PANACHE

614 W Olive Street
In the Historic Nye Beach District
Newport, OR 97365
Tel: (541) 265-2929

www.PANACHEnewport.com

DINNER

1ST COURSE: Sesame-Crusted Yellowfin Tuna (Island Wild Seafoods – Toledo, Oregon) with Wasabi & Maple-Soy Dipping Sauce.

2ND COURSE: Pan-Seared Wild Sockeye Salmon fillet served with Pomegranate Glaze, Shitake Mushroom Risotto & Vegetable du jour.

3RD COURSE: Callebaut Chocolate Crème Brulee topped with caramelized sugar & fresh house-made whipped cream.

PRICE: \$20.10 PER PERSON (Dinner) Open Daily at 4:30 pm.



The Greater Newport Chamber of Commerce is proud to present

Newport's 2nd Annual RESTAURANT WEEK

March 25 – April 1, 2010

This participating restaurant is offering the above menu during that week.