

# Menus set for Lake Tahoe Restaurant Week

Forget planning a Labor Day menu. Escape to Lake Tahoe, for the inaugural Lake Tahoe Restaurant Week.



Take a hearty hike along the Tahoe Rim Trail, mountain bike the famed Flume Trail or spend the day kayaking Lake Tahoe's picturesque waters, then head to one of the 30 restaurants offering three-course prix-fixe menus as part of the seven-day celebration, Sept. 5-12. Lake Tahoe Restaurant Week attendees also save on lodging, up to 35 percent off, by booking at participating properties.

There are no passes, tickets or coupons needed to take part in Lake Tahoe Restaurant Week. Instead, guests visit their favorite Lake Tahoe eatery, historic bistro or charming resort, all of which are offering menus for \$20, \$30 or \$40 per person (tax and gratuity not included). Reservations, however, are recommended.

On the South Shore, 19 Kitchen & Bar has lobster corn chowder and beef medallions fromage, with Fresh Ketch providing a stuffed halibut with shrimp, lobster, scallops, Brie, dill and lemon beurre blanc. For authentic Mexican, Latin Soul has lamb steak with goat cheese crust and caramel flan with seasonal berries. Don't miss the maple leaf duck breast at Edgewood Restaurant. It's served up with an apple ginger sauce and sweet potato gnocchi, and can be paired with a 2006 BR Cohn, Silver Label, Cabernet.

North Lake Tahoe restaurants: Cottonwood Restaurant is offering a pine nut crusted Asian Basa with a tomato and dill beurre blanc and roasted autumn vegetables. River Grill has

green chard raviolis with Sonoma goat cheese and portabella mushrooms, while Six Peaks Grille is providing a pan seared Bristol Bay salmon (with \$2 of every \$30 three-course dinner going to the Tahoe Forest Cancer Center). Right on the lake, Lone Eagle Grille has a mesquite grilled New York steak over watercress and red cabbage salad.

To learn more about Lake Tahoe Restaurant Week, a list of participating dining establishments and their downloadable prix-fixe menus, lodging discounts and how to take part, visit the website or call (530) 583.2138.