

Mother's Day Dinner 2008

Prix Fixe Dinner

2-Course - \$44/per person • 3-Course - \$50/per person

4-Course - \$57/per person • 5-Course - \$63/per person

Prices include all soft beverages, coffee and tea, but do not include tax & gratuity

SOUPS

Spring Vegetable

Fresh vegetable garniture with accini de peppe pasta

Fresh Tomato Basil

With Romano cheese croutons

Lobster Bisque

Rich and creamy

APPETIZERS

Fried Calamari and Rock Shrimp

Served over garlic toast points with a spicy marinara sauce

Lamb Chops

Pan seared and topped with a rouille; served with a cous cous salad

Vegetable Sushi Rolls

Served with a wasabi soy dipping sauce

Crab Stuffed Avocado Half

Drizzled with a sundried tomato aioli

SALADS

Seafood Salad

Shrimp, crab & scallops tossed in a citrus vinaigrette; served over hydro bibb lettuce

"Stacked" Caesar Salad

Served with marinated tomatoes, croutons, our own homemade Caesar dressing, and mild white anchovies

Spring Salad

Caramelized pear served over frisée and topped with blue cheese, toasted walnuts, red onions and a port wine drizzle

Spinach Salad

Spinach topped with strawberries, mushrooms, candied almonds and a champagne vinaigrette

ENTREES

All Entrées Served With Appropriate Starch and Baby Vegetables

Baby Spring Vegetables and Ravioli

Portabella and spinach ravioli with baby vegetables and a vegetable sauce

Airline Breast of Chicken

Sautéed, boneless, skinless breast of chicken served with a savory sage & chestnut bread pudding and Marsala cream sauce

Shrimp & Scallops

Tossed with a tarragon shallot mornay; served with saffron risotto and julienne vegetables

Stuffed Pork Loin

Apple & plum stuffed pork loin with a brown sugar bourbon glaze; served with a sweet potato galette

Pan Seared Salmon

Served over risotto with a leek tied porcini, a lemon thyme beurre blanc, baby zucchini and sunburst squash

Wagyu Sirloin Steak

Cooked to order and topped with grilled asparagus, barley pilaf and porter sauce

Lamb Tenderlion

*Lamb tenderlion with feta cheese, spinach and roasted tomatoes;
served with potatoes, broccolini and a white wine butter sauce*

Veal "Oscar"

Veal scallopini topped with crab meat and a hollandaise sauce, served with asparagus, and a risotto cake

DESSERTS

*Any selection of our fresh desserts which are prepared and baked on premise
OR Imported Cheese Plate*