



FABULICIOUS – DINNER MENU

EXECUTIVE CHEF • RANDY DUPUIS

'Using the finest local and regional ingredients'

FIRST COURSE

Soup Du Jour

Made Fresh Daily

or

Mixed Greens (Spa Inspired)

Baby Lettuces Tossed with Vidalia Onion
Vinaigrette and Garnished with Dried
Cherries, Cranberries and Toasted Seeds

or

Lemon and Garlic Glazed Jumbo Shrimp

Classic Style with Cocktail Sauce

SECOND COURSE

Roasted Chicken Supreme

Stuffed with Cremini Mushrooms and Feta Cheese, Pesto Mash and
Mediterranean Salsa

or

Slow Roasted Prime Rib (A Cannery Tradition Since 1970)

with Yorkshire Pudding and Rosemary Jus

or

Marrakech Salmon (Signature Dish)

Baked Atlantic Salmon with Moroccan
Marrakech Spice and Beet Gaufrette

DESSERT

Chef's Selection of Seasonal Desserts

\$35.00 per person

Prices are subject to taxes and gratuity. Served in Cannery Restaurant from March 3rd to March 7th
2011. Traditional A La Carte Menu also available.