



Fabulicious March 2011

Lunch ~ \$25.-

Wild Mushroom Velouté w/ Chive Crème Fraîche

Hearty Manhattan Clam Chowder w/ Double Smoked Bacon

Mixed Greens w/ Raspberry Vinaigrette & Toasted Almonds

Linguini w/ Asparagus, Artichoke, Black Olives
& Parmesan Cream

Pan Fried Filet of Sole w/ Sun Dried Tomato
& Caper Lemon Vinaigrette

Cabernet Beef Ragoût w/ Pancetta, Mushrooms & Pearl Onions
on a Flakey Pastry Pillow

Cardamom Infused Crème Caramel

Hazelnut Crusted Lemon & Chèvre Cheesecake

Orange Scented Chocolate Terrine w/ Raspberry Coulis Drizzle



Fabulicious March 2011 Dinner ~ \$35.-

Hearty Manhattan Clam Chowder w/ Double Smoked Bacon

Baby Spinach Salad w/ Roasted Garlic, Pancetta, Croûtons
& Shaved Parmesan

Country Style Pâté w/ Niagara Fruit Chutney

Steamed PEI Mussels w/ Pommery Mustard
& Chardonnay Cream

Skin Seared Atlantic Salmon w/ Lemon Caper Jus & Basil Aioli

Sun Dried Tomato Stuffed Chicken Suprême w/ Balsamic Glaze

Bacon Wrapped Pork Tenderloin w/ Pommery Mustard
& Green Peppercorn Sauce

Vegetarian Pasta available upon request

Cardamom Infused Crème Caramel

Oven Baked Bourbon Pecan Pie w/ Crème Anglaise

Orange Scented Chocolate Terrine w/ Raspberry Coulis Drizzle