



FABULICIOUS DINNER

CHEF RANDY DUPUIS

'Using the finest local and regional ingredients'

APPETIZER

Romaine Salad

Tender Leaves of Romaine Lettuce tossed in Peppered Buttermilk Dressing with Shaved Parmesan Cheese, Focaccia Croutons and Crisp Westphalian Ham

~or~

Simple Greens

A Delicate Blend of Baby Greens tossed in Sun Dried Tomato Vinaigrette, garnished with Roasted Peppers and Goat Cheese Crustini

~or~

Jumbo Shrimp Cocktail

Classic Style with Cocktail Sauce

MAIN COURSE

Chicken Supreme

Sesame and Sweet Soya Glazed Chicken Supreme served with Truffle Mashed Potato and Steamed Vegetables

~or~

Slow Roasted Prime Rib

with Yorkshire Pudding and Rosemary Jus served with Baked Potato and Steamed Vegetables

~or~

Marrakesh Salmon

Baked Atlantic Salmon with Moroccan Marrakesh Spice and Beet Gaufrette

DESSERT

Chef's Selection of Seasonal Desserts

Coffee and Tea

\$35.00 per person

Prices are subject to taxes and gratuities. Available in Cannery Restaurant from November 19, 2009 until November 23, 2009.