

Chef Guy's Sustainable Three Course Dinner

Week of October 28, 2008

~ First Course ~

Spicy Chicken Soup

basmati rice, grilled romaine, marinated chicken, cayenne

Marinated Calamari Salad

olives, cucumbers, red onion, spinach, yellow pepper dressing

Butternut Squash Ravioli

red Russian kale, Atwells Gold cheese, brown butter & sage sauce

~ Main Course ~

Grilled "Butchers Tenderloin" Hanger Steak

Yukon potato fondant, sautéed spinach, blue cheese cream

Pan Roasted Monkfish

braised fennel, herbed gnocchi, red dandelion greens, champagne pan jus

Slow Roasted _ Chicken

caramelized cauliflower, red rice pilaf, basil oil

~ Dessert ~

Pecan Pie Brulée

caramel custard, pecan pie filling, Chantilly cream

Strawberry Shortbread Cheesecake

shaved white chocolate, strawberry coulis

\$36 per Person

*excluding beverage, tax and gratuity
no substitutions please*