



RESTAURANT WEEK MENU MARCH 19-31, 2012

Choice of One:

Sweet Potato-Curry Hummus
Chef's Seasonal Soup
Wild & Domestic Mushrooms, sauteed in a Phyllo Crust
Chef's Seasonal Salad

Choice of One:

Long Line Haddock Fillet, oven roasted, with a
Dijon Mustard-Maple and Hungarian Paprika Glaze
Sauteed Chicken Breast "Oreganato", with oregano,
diced tomatoes, capers and a citrus butter
Wild Mushroom Ravioli with Sauteed Mushrooms
and a Black Truffle Butter
Pork Schnitzel sauteed and served with
sliced Macintosh apples and an apple cream

Choice of One:

Gelato Varies
Belgium Chocolate Mousse
Chef Stanley's Famous Grapenut Pudding
with Cooper's Farm Cream

Price: \$23.12 per person, gratuity not included.