

A la Carte Menu, March '07

Starters

Soy glazed prawns, with spiced mangoes and citrus buerre blanc.

\$10

Blue crab and corn "pillow", with béarnaise sauce.

\$10

Acanthus pierogi; Yukon gold potato pancake and caramelized onions between crispy sour cream pasta rounds, with sage buerre blanc.

\$8

Soup or Salad

Black and white bean soup, with pepper jack shrimp strudel.

\$10

Organic field greens tossed with roasted shallot vinaigrette, with tarragon bread stick and Shropshire bleu cheese.

\$10

Entrees

Roasted rack of lamb, with wild and white rice pilaf and forest blend mushroom stew.

\$35

Seared duck breast, with gratin potatoes and cranberry raisin duck essence.

\$32

Pan seared filet mignon, with blue crab and corn "pillow", tomato pedals, and béarnaise sauce.

\$36

Dessert

Cheese plate; parmesan tuilles with garlic chive goat cheese & imported asiago with five spice blueberries, crustini, and Creole cashews.

\$10