

Date Night
October 27 & 26, 2017
Scholar's Dining Room

Menu

1ST

Wild Mushroom Soup
or
Classic French onion

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2ND

Tomato Mousse, Tear Drop Tomato,
Arugula & Micro Greens
Black Olive Tapenade, Red Wine Vinaigrette
or
Escargot Duxelle Phyllo
Tarragon Pernod Cream

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PRINCIPLE

Pancetta & Goat Cheese Stuffed Chicken Breast
Sundried Tomato, Corn Meal Crust
Orzo & Fresh Vegetables
or
Char Broiled New York Steak
Potato Leek Gratin, Fresh Vegetables
Shiraz Jus
or
Pan-fried Rainbow Trout
Wine Grape Lemon Cream Sauce
Baby Red Parsley Potatoes, Market Vegetables

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SWEETS

Red Wine Poached Pears
Almond Paste, Crème Anglaise
or
Baked Brie in Puff Pastry
Pomegranate Syrup, Roasted Cashews
or
Decadent chocolate torte
Raspberry coulis

\$28.95 + tax