

SUPER\$AVOR

THE PRIX FIXE MENU COMES HOME

OFFERED SELECT DATES • JANUARY 7th - FEBRUARY 26th, 2011

BROUGHT TO YOU BY CANAPE SPECIALTY CHEF SERVICES

1 STARTERS (CHOOSE ONE)

Seared Lamb Croquette
*served with a cumin-mint yogurt
& fresh basil leaves*

Mixed Green Salad
*served with a Dijon mustard vinaigrette,
goat cheese, toasted pine nuts
& Fuji apples*

Corn & Leek Pistou
*A rustic soup prepared in a Provencal
countryside style*

2 INTERMEZO (CHOOSE ONE)

**Spiced Apple Cider
Sorbet**

**Pomegranate-Orange
Sorbet**

3 ENTREES (CHOOSE ONE)

Pan Seared Wild Salmon
Served with bacon creamed lentils

Braised Pork Tenderloin
Served with mashed parsnips & sautéed Swiss chard

Roasted Chicken Breast
*served with sauce Roberts, barley risotto
& a parsley-scallion gremolata*

Baked Potato Gratin
*served with braised mustard greens
& truffle oil (vegetarian)*

4 DESSERTS (CHOOSE ONE)

**Cointreau Infused
Chocolate Mousse**

Apple Tart
served with a lemon-chiffon cream

Lemon Meringue Pie
*Fresh lemon curd topped with
browned meringue*



\$50 Per Person • Price Does Not Include Sales Tax & Gratuity

Two person minimum. All diners must have the same menu selected from above options for promotional pricing to apply.
Promotional offer valid for dinner only, select dates, January 7 - February 26, 2011. Booking based on availability.

www.canapechefservices.com