

Saturday October 14th 2006

7:00 pm 15 people

First Course

Salad of organic greens with tomatoes, cucumbers and croutons in
papaya lemon vinaigrette

Second Course:

Pan roasted chicken breast with buttery herb rice, seasonal
vegetable and herb cream sauce

Grilled and sliced Angus strip loin with herb roasted tater, sautéd
vegetable and red wine sauce

Baked salmon with parmesan pesto cous cous and pimento coulis

Dessert

Chocolate Mousse with grand mariner and mixed fruit

\$20.00 per person

Does not included tax (7%) or gratuity(20%)

No alcohol