



## Holiday Dinner Menu 2009

### **Citrus Pistachio-breaded Sea Trout**

Served with mushroom wild rice blend

### **Beef Tenderloin Medallions**

Finished with a shallot & wild mushroom demi-glace

Served with mashed Yukon Gold potatoes

### **Traditional Eggplant Parmesan**

On a bed of linguine

Served with steamed broccoli

### **Chicken Breast Cordon Bleu**

Two pan-seared chicken breasts topped with prosciutto ham & gruyere cheese;

Finished with Hollandaise Sauce;

Served with mashed potatoes

\$29 per person – includes tax, gratuity, dinner salad and non-alcoholic beverages

Desserts are available for an additional charge per person.