

2009 Four Course Dinner II

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APPETIZER

Hand Rolled Whole Wheat Navajo Flat Bread

w/roasted cherry tomatoes, black olives, red onion & Monterey jack cheese

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SALAD

The Kitchen

w/mixed greens, roasted chick peas, radish, red onion & honey-poppy seed dressing

with

Assorted Hot Rolls & Butter

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ENTREE

Oven Roasted Chicken Breast

skin stuffed w/ricotta, marjoram & leeks w/JEFF The Cranberry Relish & grilled apples

&

Roasted Red Potatoes

&

Grilled Market Vegetables

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DESSERT

Profiteroles

filled w/ice cream, coconut & raisins, covered w/hot caramel-pecan sauce

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Jeff the Coffee Fresh Roasted & Ground

Decaf upon request

Or

Fresh Steamed Loose Tea

Specialty & herbal, please ask server for selection

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Dinner:	44.75
Tax:	5.81
Gratuity:	<u>6.71</u>
Dinner per person:	\$57.27

Quote excludes alcohol beverages

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