

2009 Three Course Dinner II

~

SALAD

The Kitchen

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

with

Assorted Hot Rolls & Butter

~

ENTREE

Grilled Bay of Fundy Salmon

seared w/mustard seeds, lime honey w/coconut milk, steamed spinach & roasted almonds

&

Whole-grain Brown rice, Black-eyed peas & Fresh Roasted Vegetables

~

DESSERT

Sugar Crusted Apple Pear Tart

w/roasted almonds, raisins, grated cinnamon, frozen vanilla bean yogurt & JEFF The Cranmaple Syrup

~

Jeff the Coffee Fresh Roasted & Ground

Decaf upon request

or

Fresh Steamed Loose Tea

Specialty & herbal, please ask server for selection

~

Dinner \$38.80

Tax: 5.04

Gratuity: 5.82

Dinner per person: \$49.66

Quote excludes alcoholic beverages

www.3guysandastove.com