

2009 Two-Course Menu I

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SALAD

Baby Spinach

Mixed greens w/ pure maple syrup, apple cider vinegar, cranberries, red onion, shitake mushrooms, caramelized Georgian pecans & fresh berries

&

Assorted Hot Rolls & Butter

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ENTRÉE

Grilled Bay of Fundy Salmon

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

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

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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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Cost of dinner per person:	\$33.35
Tax:	4.34
Gratuity:	<u>5.00</u>
Total cost of dinner per person:	\$42.69

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