



## THE DINNER PLATE

Presented with vegetable and starch as noted here or as requested by the Client.

### **BEEF** (recommended cuts: tenderloin, strip loin, rib eye)

Tenderloin stuffed with spinach, mushrooms and herbs; baked in Romaine  
Medallions in potato crust with beurre blanc  
Medallions with wild mushrooms and peppers  
....dressed with a sauce of gorgonzola and thyme  
.....with bourbon sauce  
.....with Cabernet reduction  
.....with sauce Bordelaise

### **PORK** (recommended cut: tenderloin, boneless loin)

baked in milk and rosemary, dressed with a sauce of pan reduction  
stuffed with apples and walnuts, veiled with brandy sauce  
....dressed with pancetta and sage  
.....with sauce of mustard  
.....with sauce of four peppercorns

### **CHICKEN** (recommended cut: boneless breast)

stuffed with herbed cheese and wild mushrooms, nested in puff pastry  
stuffed with sausage, currants, and fennel, veiled with Sauce Supreme  
baked with tomato and balsamic vinegar  
roasted with dried fruits and garam masala (curry), glazed with mango puree  
dressed with a sauce of orange and cranberry  
adorned with Armagnac-soaked prunes  
layered with prosciutto, sage and fontina, breaded, dressed with a fresh  
tomato sauce

### **FISH**

Scallop and Shrimp poached, presented in a saffron sauce  
Walleye fillet baked in parchment with lemon, savory and julienne vegetables  
Norwegian Salmon fillet with shallot-parsley butter  
Dover Sole paupiettes with spinach  
Swordfish steak with black olives, scallion and tomato

## PASTA

Fettucine Ai Quattro Formaggi: ribbons of pasta coated with Asiago, Gorgonzola, Parmesan and Scamorze cheeses

Pasta Absolut: shell pasta embraced by a sauce of cream and pepper vodka

Penne All' Amatriciana: quill-shaped pasta with a sauce of tomato, hot pepper and pancetta

Linguini con Vongole: ribbons of pasta nestled in white clam sauce

Fettucine with smoked salmon

## VARIOUS

Leg of Lamb spiced with apricots

Lamb Chops "London Grill": loin/rib chops served with gin and juniper berries

Breast of Duck with port and grapes

Duck dressed with Clocktower port and a prune stuffing

Cornish Game Hen stuffed with mandarin orange, rice and ginger; veiled with sauce of Grand Marnier

Gumbo: lobster, oyster and sausage

### **Cost: a la Carte**

Pasta: \$8.00 - \$13.00

Meat, Fish: \$10.00 - \$20.00

Accompanying service charges not included

Accompanying appointments not included

Market costs will fluctuate pricing