

SEVEN SISTERS TASTING MENU

WEDNESDAY, THURSDAY & SUNDAY

\$29.95

Please choose one of the following for each course

APPETIZERS

Seven Sisters Dinner Salad

Organic Baby Field Greens, Red Tear Drop Tomatoes, Cucumber, Shaved Red Onions, Pickled Beets and Focaccia Croutons with a Roasted Garlic-Herb Vinaigrette

Spinach-Apple Salad

Tossed with an Apple Cider Vinaigrette and complemented with Cambozola Bleu Cheese, Candied Almonds and Sun-dried Cranberries

Sake Glazed Grilled Prawns

Colossal Prawns brushed with a Sake glaze and char grilled, served with a Napa Cabbage Salad and drizzled with Tangerine Vinaigrette

Sherried Wild Mushroom Soup

A Creamy Medley of Wild Mushrooms roasted with Dry Sherry and topped with an Herb-Truffle Cream and a Potato Gaufrette

ENTRÉE

Smoked Chicken Pasta

Chicken Breast with Artichokes, Sun-dried Tomatoes and Leeks in a Sherry Cream Sauce with Bowtie Pasta

Almond Crusted Filet of Salmon

King Salmon Filet crusted with sliced Almonds, served with a Lemon Beurre Blanc and a Preserved Lemon-Basil Pesto with Rice Pilaf du Jour and Vegetable Medley

Petite Grilled Hanger Steak

Sun-dried Cranberry-Balsamic Marinated Hanging Tender Steak, sliced, with a Dried Fruit Compote, Chili Garlic Mashed Potatoes and Vegetable Medley

Bourbon-Maple Glazed Kurobuta Pork Chop

Bone-in Loin Chop, Grilled, served with Whole Grain Mustard Demi-glace and Grilled Apple Chutney, Baked Russet Potato and Vegetable Medley

DESSERT

Chef's Signature Dessert Platter

