

Gourmet
CAFE
"From traditional to unique..."



Three Course
Prix-Fixe Meal
\$45.00 per person

First Course

Choice of One...

Homemade Café Soup

Your choice from tonight's selections.

Baked French Onion Au Gratin

garlic crouton, three cheeses and scallions

Caesar Salad

House Caesar dressing tossed with romaine, parmesan cheese and croutons.

Garden Salad

mixed greens with fresh cut garden vegetables.

Main Course

Choice of One...

Atlantic Salmon Piccata Style (gf)

Pan seared fillet of Atlantic Salmon topped with a lemon caper butter sauce. Served with a roasted vegetable rice pilaf.

Stuffed Chicken Florentine

Boneless chicken breast stuffed with spinach, sundried tomatoes, and ricotta cheese. Served over homemade fettuccine with a white wine cream sauce.

Homemade Pumpkin Ravioli

Homemade jumbo pumpkin raviolis with mascarpone cheese, Granny Smith apples, dried cranberries, and toasted pecans in a sage-brown butter sauce.

Pork Tenderloin Modena (gf)

Pan roasted medallions of pork in a balsamic scented demi glace. Served with assorted pan roasted root vegetables.

Dessert

Choice of One...

Apple Bourbon Bread Pudding

Granny Smith apples and toasted pecans baked in a rich bread pudding custard. Served with maple bourbon Chantilly cream.

Dark Chocolate Raspberry Cheesecake

A chocolate cookie crust topped with a dark chocolate raspberry cheesecake, and rich dark chocolate raspberry ganache

Chef Francis's Carrot Cake (gf)

A super moist cake loaded with shredded carrots, pecan pieces, golden raisins, and crushed pineapple, covered with a cinnamon cream cheese frosting and garnished with toasted chopped walnuts

Homemade Vanilla Cheesecake (gf)

A light vanilla cheesecake on a homemade graham cracker crust. Topped with your choice of homemade caramel sauce or strawberry sauce and whipped cream.