



**presents the**  
**Spring 2017 Connoisseur Luncheon Preview**

Seating is at 11:15 a.m.  
3-Course Prix fixe menu 18.95  
Add 5.25 for wine

**April 13<sup>th</sup> and 14<sup>th</sup>**

*Cream of Red Bell Pepper/ Tomato Soup  
Garnished with Garlic Crème Fraiche & chives*

*Salmon in Puff Pastry  
Stuffed with Spinach and Wild Mushrooms  
Served with Rice Pilaf  
& Seasonal Vegetables*

**April 27<sup>th</sup> and 28<sup>th</sup>**

*Sautéed Scallops  
With Tarragon, Shallots/Garlic Butter  
and Swiss Cheese*

*Lamb Osso Buco  
Served with Spätzle and Braised Vegetables*

**May 11<sup>th</sup> and 12<sup>th</sup>**

*Piperade Basque  
Onion/Tomatoes/Bell Peppers/Chorizo  
Stew*

*Roasted Beef Ribeye  
Blue Cheese Sauce  
Served with Potato Gratin  
Seasonal Vegetables*



**May 25<sup>th</sup> and 26<sup>th</sup>**

*Spinach/Sundry Tomatoes  
Gruyere Cheese Tart*

*Duck Confit  
Cooked in His Own Fat  
Served with Garlic Potatoes and  
Stuffed Tomatoes with Green Peas and Shallots*

**June 8<sup>th</sup> and 9<sup>th</sup>**

*Prawn, mango & avocado salad  
White Balsamic/Olive oil  
Vinaigrette*

*Tenderloin en Croute (in a crust)  
Stuffed with Ham and Goat Cheese  
Topped with Plum Wine Sauce  
Served with Almond/Potato Croquettes  
Seasonal Vegetables*

*Wines furnished by the Northwest Wine Academy*

For reservations call 206 934-5817 or go online at  
<http://www.southseattle.edu/alhadeff-grill/>