

FALL CONNOISSEUR MENU 2011

OCTOBER 6 AND 7

CREAM OF WATERCRESS

**Served with Dunlop of Crème Fraiche
Chives and Croutons**

DUCK BREAST GINGER-PLUM SAUCE

Served with Mashed Yams and seasonal vegetables



OCTOBER 20 AND 21

**Mixed Green top with Papaya, Avocado and Red Onion
Mango-Lemon Dressing**

SALMON COULIBIAC

**Salmon and Spinach in Puff Pastry
With Dill Sauce**

Served with Jasmine Rice and Seasonal Vegetables



NOVEMBER 3 AND 4

ROASTED RED BELL PEPPER-TOMATO SOUP

Topped with Sour Cream and Basil

CHICKEN BREAST OSCAR

**Topped with Crab Meat, Asparagus
Bearnaise Sauce**

**Served with Potatoes Boulangere
And Seasonal Vegetables**



NOVEMBER 17 AND 18

SEAFOOD VOL AU VENT

**Stuffed Puff Pastry with Scallops, Prawns, Fish
And Mushroom in Saffron Cream Sauce**

PORK LOIN NORMANDY

**Garnish with Caramelized Apples and Apple-Brandy Sauce
Served with Potato Gratin and Seasonal Vegetables**



DECEMBER 1 AND 2

LEEK, SUNDRY TOMATO AND GOAT CHEESE TART

Served with Baby Salad and Citrus vinaigrette

**RACK OF LAMB ROSEMARY, HONEY AND
PORT WINE SAUCE**

Served with Couscous and Seasonal Vegetables