



CANDLELIGHT DINING MENU

Share an Evening of Olde World Elegance!

Appetizers: (Select one)

- * Traditional Middle-Eastern Eggplant Mezze with Pita Bread,
- * Savory Poppy Seed Crepe with Braised Fine Vegetables,
- * Sweet Peppers Stuffed with Shrimps, Rice and Currants,
- * Vegetarian Option: Savory Zucchini, Dill and Cauliflower Pancake with Zesty Tomato Sauce.

Salads (Select one)

- * Baby Greens & Reds, Signature Artisan Salad with Glazed Walnuts, Avocados, Dried Cherries, Fresh Berries and Shaved Parmesan,
- * Spinach Salad with Wilted Red Cabbage, Pine Nuts, Currants and Gorgonzola Cheese,
- * Caesars Salad with Grilled Lettuce Leaves, Roasted Tomatoes, Shaved Granny Smith Apples and Fresh Shaved Parmesan.

Entrees: (Select two)

- * Sautéed Cod with Dry Sherry & Cream Reduction, Kalamata Olives, Capers, Roasted Tomatoes over Basmati Pilaf,
- * Broiled Rosemary Salmon with Olive Oil & Citrus Sauce, Shiitake Mushrooms and Curried Sweet Potatoes,
- * Shrimps à la Melange: Signature Dish Baked in Clay with Seasonal Braised Vegetables,
- * Traditional Beef Bourguignon with Parsley Spaetzle (Egg Noodles) and Buttered French Beans,
- * Vegetarian Option: Bulgur Pilaf in Sweet Pepper Sauce Topped with Wilted Spinach and Grilled Baby Peppers.

Desserts: (Select one)

- * Lemon Zest Cream Torte with Shaved White Chocolates,
- * Strawberry and White Chocolate Shortcake,
- * Chocolate Mousse with Grand Marnier Cream,
- * Rote Gruetze - Raspberry Delight from Baltic Lands
Served with Heavy Cream and Fresh Mint,
- * Peach Melba Classic,
- * Lavender Crème Brûlée.

Couples: Please make same choice from appetizer, salad, and dessert courses and you have the choice of 2 separate entrees. (or same entree but 2 separate desserts)

Strong European Coffee, Turkish Coffee, Fine Teas and After-dinner European Bitters are Included. BYOW (\$10 per Bottle Corking).