

Appetizers

Citrus Delight with Amaretto GOURMET VEGETARIAN
cranberry-apple vinaigrette

Goat Cheesecake with Red Onion Jam GOURMET VEGETARIAN
puff pastry crust

Fusion Crab Cakes with Mango Slaw
coconut, cilantro, ginger, lime, curry, Indian-spiced tomato chutney

Soups and Salad



Potato Soup with Lobster
chorizo oil

Pepper Pot Soup
root vegetables, dumplings, chunks of beef, ginger, garlic

Chilled Mixed Berry Soup GOURMET VEGETARIAN
lemon zest

Smoked Salmon, Pear and Fennel Salad *
red onion, raisins, chive

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Sesame French, or fat-free Thousand Island

Entrées

Tortellini with Sun Dried Tomatoes GOURMET VEGETARIAN
cheese tortellini, diced tomato, spinach, sun-dried tomato pesto

Spicy Peanut-Cilantro Salad
lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette



Barramundi with Coconut-Lemongrass Reduction *
broccoli florets, seafood-Israeli couscous salad

Curried Beef Short Ribs
braised parsnips, carrots, rutabaga and potatoes

Island-Spiced Rack of Pork
mashed Boniato white sweet potato, Island coleslaw

Pan-Roasted Duck Breast with Thyme-Mandarin Glaze *
savoy cabbage with bacon, rösti potatoes

Curried Vegetable Cutlet GOURMET VEGETARIAN
Indian spices, garbanzo beans, tomato sauce, baby bok choy



Tonight's Featured Council Chef Jonnie Boer

Jonnie Boer is head chef at De Librije in Zwolle, recognized as one of the "50 best restaurants in the world," and only the second restaurant in the Netherlands to be awarded three stars. His catering company, Food on Tour, sells its own products and, in 2008, he and his wife, Thérèse, opened a new hotel with restaurant, as well as a cooking and wine school. The restaurant, Librije's Zusje, was awarded a Michelin star within six months of opening. Boer was named a Knight in the Order of Orange Nassau in 2005, one of the Netherlands' highest honors.



Potato Soup with Lobster
chorizo oil



Barramundi with Coconut-Lemongrass Reduction *
broccoli florets, seafood-Israeli couscous salad

Master Chef Rudi's Selections

French Onion Soup "Les Halles"
Gruyère cheese crouton

Classic Caesar Salad
Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

*** Grilled Salmon with Ginger-cilantro Pesto**
Basmati rice, sautéed mix greens, and garlic cherry tomatoes

Oven-Roasted Chicken
Quinoa pilaf, herb roasted vegetables, jus

*** Broiled New York Strip Loin**
Red skin mashed potatoes, cauliflower gratin, and green peppercorn sauce

Idaho Baked Potato ♦ White Rice ♦ Steamed Vegetables

Today's Wine Recommendation

Robert Mondavi Sauvignon Blanc, California **\$39**
Pears and apples with some flinty notes and a long, crisp finish

Grant Burge Shiraz, Australia 2012 **\$34**
Beautifully structured with touch of chocolate and dark plums.
The rich fruit flavors are balanced by soft fine grained tannins

Desserts

Chocolate Avalanche Cake

fudge sauce, tripple berry sauce, whipped cream

Warm Espresso-Prune Pudding

sticky pudding, zabaglione, meringue

Grand Marnier-Marinated Cherry Mille Feuille

vanilla cream, gianduaia gelato

Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts,
pistachios

Frozen Treats

Vanilla Ice Cream

Rocky Road Ice Cream

Orange Sorbet

Cookies N Cream Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Butter Pecan Ice Cream

Hot Fudge Sundae

French vanilla ice cream, whipped cream, toasted almonds



Culinary Council Featured Menu Item