

Appetizers

Orange and Avocado Carousel GOURMET VEGETARIAN
lime, cilantro and honey dressing

Eggplant Caponata GOURMET VEGETARIAN
A cooked vegetable mélange made from sautéed eggplant and celery
seasoned with sweetened vinegar, and capers in a sweet-sour sauce,
served with crispy ciabatta toast points


*** Italian Prosciutto Ham**
Thinly shaved, air-dried ham with cantaloupe melon fan and fresh arugula

Soups and Salad

Curried Breadfruit Soup GOURMET VEGETARIAN
island spices, spinach

Cock-a-Leekie Soup
diced chicken, potato, leek, prunes

Chilled Watermelon Gazpacho GOURMET VEGETARIAN
watermelon, lemon sorbet, lime leaves

 **Boston Bibb Lettuce** GOURMET VEGETARIAN
roasted tomato, bell pepper, organic mixed seeds

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

Entrées

Spaghetti with Meatballs
marinara sauce

Sesame Steak Salad *
romaine, soy-glazed oyster mushrooms

*** Seared Mahi-Mahi with Tropical Fruit Salsa**
A delicate fish hand-rubbed with spices, presented with
a sweet-tangy fruit salsa, baby corn medley and risotto

Boston Lager Strip Loin Steak *
red onion marmalade, creamed collard greens

Grilled Pork Chop with Pineapple Rum Glaze
Presented with roasted fennel, broccoli florets and mashed Boniato white sweet potato

Caribbean 'Jerk' Chicken Breast
three-bean ragoût, grilled pineapple spears, leeks with pearl onions

Vegetarian Stuffed Cabbage GOURMET VEGETARIAN
red bell pepper sauce



Tonight's Featured Council Chef David Burke

Blurring the lines between chef, artist, entrepreneur and inventor, David Burke stands as a leading pioneer in American cooking today. His fascination with ingredients and the art of the meal has fueled a career marked by creativity, critical acclaim and the introduction of revolutionary products and cooking techniques. In addition to his flagship restaurant, David Burke Townhouse, Burke's other properties include Fishtail by David Burke (New York, NY), David Burke at Bloomingdale's (New York, NY), David Burke Kitchen (New York, NY), David Burke's Primehouse (Chicago, IL), Fromagerie (Rumson, NJ) and David Burke Prime (Foxwoods Casino, CT).



Boston Lager Strip Loin Steak *
red onion marmalade, creamed collard greens

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

Schloss Vollrads Riesling \$49

Dry, pale green with lemon hints. Fresh, crisp bouquet with fresh fruit flavors and a deep mineral touch

Rosemount Estates Shiraz \$44

Ripe blackberry flavors and a long rich finish

Desserts

Frozen Calypso Espresso Torte

Mocha ice cream piled high atop a chocolate cookie crust, accented with a spiced rum caramel sauce

Mango Spire

mango mousse, mango puree, chocolate sauce

Key Lime Pudding Cake

dried fruit compote

Chocolate Mousse Torte no sugar added

Moist chocolate cake layered with smooth chocolate mousse, covered with chocolate whipped cream and chocolate shavings

Frozen Treats

Vanilla Ice Cream

Mint Chip Ice Cream

Watermelon Sorbet

Raspberry Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Strawberry Ice Cream

Peach Melba Sundae

French vanilla ice cream, poached golden peach, Melba sauce



Culinary Council Featured Menu Item