



## CULINARIA RESTAURANT WEEK

\$35 per guest

### SOUP & SALAD

lobster bisque  
*minced lobster, crème fraîche and sherry*

caesar salad  
*romaine hearts, tossed in house made caesar  
with herbed croutons & garnished with a  
parmesan frico & baby heirloom tomatoes*

wedge salad  
*iceberg topped with Roquefort cheese dressing  
and candied bacon*

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### ENTRÉES

fillet mignon • 8oz  
*our most tender cut*

pork chops  
*served with a mustard rosemary cream sauce*

lamb chops  
*seasoned with a special blend of herbs & spices*

atlantic salmon  
*served with lemon beurre blanc & beet reduction with baby vegetables*

stuffed airline chicken breast  
*bacon wrapped chicken stuffed with breadcrumbs, cheese,  
& semi-dried tomatoes with a veal demi glace*

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### DESSERT

cheesecake  
*graham cracker crust, topped  
with mixed berry sauce, crème  
anglaise, berries*

chocolate mousse cake  
*six layers of chocolate cake,  
white, milk & dark  
chocolate mousse*

petite gateau  
*chocolate cake served warm,  
melted chocolate truffle,  
vanilla ice cream, berries*