

DINING WITH THE HAPPY COOKER

JULY 2008

Food Styled & Presented By Marilyn Kunz

\$30 per person,
Plus tax & Gratuity

Appetizer

CRAB CAKE ~ Delightfully seasoned with Spicy Drizzle

BRUSCHETTA ~ Garden Tomatoes, Fresh Basil, Garlic in Balsamic Reduction, with Parmesan Toasties

Salad

Mixed Greens, Gala Apples, Shaved Aged Cheddar & Pistachios,
with Our House Dressing, Sweet-sour Tarragon

Entrees (must be pre-ordered)

STEAK DIANE ~ Medallions of Beef Tenderloin, Marinated in Soy Sauce, Cracked Pepper & Olive Oil; Seared to Your Preference & Finished with Bordelaise

CHICKEN ANASAZI ~ Hand-boned Amish Chicken Breast, crusted with sunflower seeds, stuffed with cream cheese, and grilled; finished with a Medley of Peppers in a snappy cream sauce

RACK OF LAMB ~ 8 Rib Rack, Marinated in Red Wine, Dijon & Herbs; Roasted to your preference; offered with a palette of house-made sauces: Herb-Mint, Red Pepper Jelly & Raspberry Garlic

SALMON MARGARITA ~ Fresh Fillet is Seasoned & Grilled to your Preference; finished with Lime, Tequila & Honey Sauce

All Entrees are served with appetizers, salad, vegetable of the day,
house potato , butter & herbed olive oil

Desserts \$5

XXX Fudge Cheesecake Nanas Foster Cream Cake