

# Fulford's

## DINNER MENU

January 20- April 21, 2010

### APPETIZERS

#### **Shrimp and Lobster Bisque ...\$5.00**

Topped with citrus crème fraîche and chives

#### **Warm Spinach and Mushroom Salad ...\$5.00**

Baby spinach with cremini, button & shitake mushrooms tossed in red onion vinaigrette, topped with tomato chips and Gorgonzola fritters

#### **Beef Carpaccio ...\$6.00**

Finished with parmesan cheese, red onions and capers, served with arugula salad tossed in lemon juice and olive oil

#### **Salmon Gravlox ...\$6.00**

Thinly sliced house-cured salmon served on rösti potato with dill cream cheese, red onion marmalade and sweet mustard drizzle

#### **Grilled Vegetable Napoleon ...\$5.00**

Portobello mushroom, onion, peppers, zucchini, eggplant and house made mozzarella cheese, finished with wilted baby spinach, Creole tomato sauce, and balsamic glaze

### MAIN DISHES

#### **Chicken Suprême ...\$14.00**

Stuffed with caramelized onions and smoked provolone, napped with red pepper glaze, served with roasted garlic mashed potatoes and julienne vegetable sauté

#### **Poached Atlantic Salmon ...\$13.00**

Finished with citrus beurre blanc, crispy capers and leeks, served on tarragon rice pilaf with shitake mushroom stir fried vegetables

#### **Duet of Duck ...\$15.00**

Duck leg confit and pan seared breast, finished with sour cherry gastrique accompanied by Anna potatoes and tournéed vegetables

#### **Mixed Mushroom Ragoût ...\$12.00**

Accompanied by cumin scented spaghetti squash, sautéed arugula & caramelized onions

*Taxes & Gratuities are not included.*

*Gratuities are appreciated and will be applied to our final field trip.*

Dress Code: **Business Casual**