

Fulford's

DINNER MENU

Wednesday January 28, 2009

APPETIZERS

Caramelized Onion Soup... \$ 4

A trio of onions in sweet sherry-infused broth topped with blue cheese croûtons.

Gravlox... \$ 6

Thinly sliced house-cured salmon served on rösti potato with crème fraîche, red onion marmalade & sweet mustard drizzle.

Spinach Salad... \$ 5

Tossed in red onion vinaigrette, garnished with crispy bacon, mushrooms, Bermuda onions & cherry tomatoes, topped with Gorgonzola fritters.

Caesar Salad (prepared table-side)... \$ 6

Romaine hearts tossed in student-made dressing with croutons and parmesan cheese.

MAIN DISHES

Grilled Ratatouille Roulade... \$ 9

Grilled peppers, zucchini and eggplant served atop vegetable orzo napped with Créole tomato sauce.

Duck Confit... \$ 12

Confit legs finished with sour cherry gastrique accompanied by wild mushroom risotto and a frisée and sprout salad tossed in honey-balsamic vinaigrette.

Veal Saltimbocca... \$ 11

Veal scaloppini layered with sage & prosciutto finished with natural pan juices, served with pommes Dauphinoise and a snap-pea red pepper sauté.

Maple Pumpkin Encrusted Lamb Rack... \$ 13

With mint gastrique accompanied by a thyme-potato tart and julienne vegetables.

Seafood Manicotti... \$ 10

Fresh pasta stuffed with crab, lobster, shrimp and asiago béchamel finished with herbed tomato sauce.

Taxes & Gratuities are not included.

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

Dress Code: *Business Casual*