

# Fulford's

DINNER MENU

Wednesday February 4th, 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.

### **Foie Gras... \$8**

Seared foie gras on an onion and cambonzola tart.

## 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.

### **Stuffed Chicken Suprême... \$12**

Stuffed with mushrooms served with glazed root vegetables and roasted potatoes.

### **Roasted Red Pepper Ravioli... \$10**

Spinach and ricotta ravioli tossed in a spicy tomato sauce.

*Taxes & Gratuities are not included.*

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

Dress Code: *Business Casual*