

PS 7's
Restaurant Week Summer 2009
Dinner – 3 courses \$35.09

Starters

choose one

Sarah's Salad (V)

Mixed field greens, fresh strawberries, toasted sunflower seeds, rosemary-black pepper crouton, mascarpone, lemon dressing

Warm Spinach Salad

Mustard-thyme dressing, red onion rings, bacon, wild mushrooms, feta

Tomato and Saffron-Steamed P.E.I. Mussels

Sweet peppers, parsley, toasted croute

Market Chopped Salad (V)

Romaine, queso blanco, market vegetables, champagne vinaigrette

Roasted Onion Soup

Roasted onions, gruyere, rye croute

Caprese Flatbread (V)

Basil pesto, tomatoes, mozzarella

Mains

choose one

Cornmeal Fried Trout

Tomato gazpacho, roasted onions, Bibb lettuce, bacon

Sautéed Atlantic Salmon

Summer squash ragout, red wine orange vinaigrette

Tuna au Poivre

Crisp potato, roasted onion, tomato, asparagus gremolata

Wild Mushroom Risotto (V)

Shaved Reggiano, roasted wild mushrooms

Beef Tenderloin au Poivre

Potato puree, mushrooms, "Liquid Gold"

Ballotine of Chicken

Rosemary mousse-stuffed breast, dark meat croquette, wild mushrooms

Stuffed Pork Loin

leeks, spinach, bacon, parmesan, thyme pan jus

Desserts

choose one

Blueberry Brown Betty

Buttermilk ice cream

Strawberry Tasting

Strawberry sorbet, lemon pound cake, marscapone cream

Chocolate Peanut Butter Bar

Peanut Caramel, chocolate sauce, whipped cream

Red Velvet Cake

Vanilla icing, raspberry sauce, cocoa reduction

Featured Wines \$25.00

2008 Verona "Romeo & Juliet" Garganega/Sauvignon Blanc Blend, Veneto, Italy

or

2007 Villa d' Rosso Toscano, Sangiovese, Montepuciano, Italy