

A Dinner to Remember at The Fleur-de-Lys Mansion

Dinner Selection Fall/Winter 2008 Menu

Appetizers

Choose one for each dinner

Hot Spinach & Artichoke Crepe

A reinvention of the favorite cheese, spinach & artichoke dip in a light, savory herb crepe topped with a drizzle of sun-dried tomato cream and pesto.

Roasted Stuffed Portobello Mushroom

A portobello mushroom cap stuffed with a delicious blend of cheeses, sun-dried tomatoes, herbs and bread crumbs served with a Chardonnay wine sauce.

Sweet Potato Pancakes with Lobster Cream Sauce

Mini golden pancakes are served hot off the griddle with a rosemary & thyme-accented creamy white wine sauce studded with chunks of sweet Maine lobster.

Baked Wintertime Brie

A petite wheel of creamy brie stuffed with wine-poached winter fruits, baked until caramelized and melty -- then served warm from the oven with assorted crackers and fruit.

Sherried Shrimp Seville

Large Gulf Shrimp wrapped in prosciutto and grilled to perfection with a lively sherry and orange dipping glaze.

Salads & Soups

Select one for each dinner

The Mansion Caesar Salad

Crisp romaine lettuce, Parmigiano-Reggiano, and herbed homemade croutons tossed with a light Caesar dressing

Fall Harvest Spinach Salad

A blend of baby greens & spinach, dried cranberries, feta cheese and toasted pecans with a honey-balsamic vinaigrette

Grilled Pear & Gorgonzola Salade Composee

A ripe, juicy pear half that is grilled and filled with gorgonzola cheese, sprinkled with toasted walnuts and topped with a drizzle of sweet honey.

Creamy Wild Mushroom Soup

An indulgent blend of three mushrooms lend a distinctive, deep woodsy flavor to this creamy, classic soup.

A DINNER TO REMEMBER AT THE FLEUR-DE-LYS MANSION

Dinner Selection

Fall/Winter 2008 Menu

Black Bean & Pumpkin Bisque

A hearty and surprising combination of black beans and smooth rich pumpkin laced with sherry, cream and topped with smoky ham and cheddar cheese. (Available without ham for vegetarian appetites).

Crab & Corn Chowder

Sweet tender crab and crisp corn in a delicious creamy broth accented with vegetables and herbs

Entrees

Select one for each dinner. Includes chef's choice of two side dishes.

Beef Tenderloin with Cranberry Port Sauce

Cracked black peppercorn encrusted fillet, pan-seared, roasted and drizzled with a savory cranberry-port sauce

Pecan-Encrusted Salmon with Maple Cream Sauce

Crunchy toasted pecans and honey mustard top a salmon fillet that is roasted and served with a silky maple cream sauce.

Rosemary & Blue Lamb Chops with Red Bordelaise Sauce

Herb-rubbed and marinated tender lamb chops pan-seared and broiled with a breadcrumb and blue cheese topping served with a rich wine demiglace.

Wild Mushroom Stuffed Chicken Breast with Chardonnay Sauce

Boneless, skinless chicken breast stuffed with a wild mushroom mixture, pan-seared then roasted and bathed in a silky smooth white wine sauce.

Roasted Pork Tenderloin with Sage Cornbread Crust and Orange Mustard Sauce

Medallions of tender pork coated in spices, Dijon and cornbread crumbs, roasted and served with a tangy sweet orange mustard sauce.

Seafood Gratin with Pecan Meniere Sauce

A mix of large Gulf shrimp and sea scallops broiled in a garlic cream sauce accented with Worcestershire, lemon juice and toasted pecans.

Squash-Stuffed Cannelloni with Roasted Shallot Sauce

A roulade of pasta stuffed with a butternut squash and sage filling, baked with a roasted shallot sauce. Perfect for the vegetarian appetite.

Desserts

Choose an individual dessert for each dinner or share a dessert designed for two

Caramelized Apple and Brie Crepe with Cranberry Wine Sauce

A sweet crepe filled with tender, cinnamon-butter sautéed apples and creamy brie rolled and topped with a sweet-tart cranberry wine sauce.

A DINNER TO REMEMBER AT THE FLEUR-DE-LYS MANSION

Dinner Selection

Fall/Winter 2008 Menu

Profiterole Trio

Three classic cream puffs featuring a mini scoop of vanilla bean, coffee and chocolate ice creams, bathed in a warm chocolate fudge sauce and topped with sweetened whipped cream and toasted pecans.

Bananas Foster with Vanilla Bean Ice Cream

A blazing mix of banana liqueur, dark rum, butter, bananas, brown sugar and spices spooned over vanilla bean ice cream.

Chocolate Souffle with Amaretto Crème Anglaise

Rich, brownie-like soufflé served puffed and hot from the oven with a smooth, amaretto crème sauce

Spiced Winter Shortcake with Fruit Compote and Honey Mascarpone Cream

A tender, spiced shortcake layered with a compote of wine-poached, winter fruit and a honey mascarpone whipped cream.

Baklava Pear Dumplings with Caramel Sauce

Pastry-wrapped and stuffed with nuts, honey and just a hint of lemon, the pear is baked and served warm with a drizzle of caramel sauce.

Desserts Designed For Sharing:

Warm Chocolate Liqueur-Laced Fondue with Assorted Fruit and Sweet Dippers

One pot, two forks...the ultimate romantic dessert to share tableside with your loved one. Enjoy fresh fruit and assorted sweets dipped by you in rich, indulgent chocolate fondue

Mini Baked Alaska

A fluffy, mountain of brown-tipped meringue covers tender vanilla pound cake and lemon ice cream surrounded in a pool of red raspberry cassis coulis.

Poached Pears in Beaujolais Wine Sauce with Honey Mascarpone Cream

Gorgeous Bosc pears gently simmered in a Beaujolais wine sauce and served with a swirl of whipped honey mascarpone cream