

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

## ***Dinner Selection Spring/Summer 2009 Menu***

### ***Appetizers***

Select one for each dinner

#### **Asparagus, Portobello & Swiss Crepe with Chive-Mustard Cream Sauce**

*A light, savory herb crepe filled with tender sautéed asparagus, Portobello mushroom and Swiss cheese baked and topped with a tangy chive-mustard cream sauce*

#### **Sherried Shrimp Seville**

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

#### **Peach and Brie Quesadillas with Lime-Honey Dipping Sauce**

*An intriguing combination of savory and sweet on a warm grilled tortilla served with a lime-honey dipping sauce to balance the richness of the buttery filling.*

#### **Savory Lobster Bread Pudding with Vanilla Chive Sauce**

*A creamy brandy-laced bread pudding accented with lobster, leeks and mushrooms served warm topped with a fresh vanilla chive sauce.*

#### **Stuffed Roasted Poblano Chili with Red Bell Pepper Cream**

*A "South of the Border" flavor-inspired stuffed chili with Mexican and goat cheeses blended with cilantro, basil, shallots and shrimp, roasted and served on a bed of roasted red pepper cream puree*

### ***Salads & Soups***

Select one soup or salad for each dinner

#### **The Mansion Caesar Salad**

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

#### **Spring Harvest Spinach Salad**

*A blend of baby greens & spinach, fresh strawberries, feta cheese and candied almonds with a honey-balsamic vinaigrette*

#### **French Farmer's Market Salad with Crispy Goat Cheese Rounds**

*Mixed salad greens, baby new potatoes, green beans, basil, tomatoes and black olives paired up with a classic red wine-dijon vinaigrette and pan-crisped goat cheese medallion*

#### **Insalata Rustica**

*A rustic salad with a flavorful mix of greens, pears, prosciutto, roasted grapes, pine nuts, and parmesan reggiano cheese tossed with a simple lemon vinaigrette and aged balsamic vinegar drizzle*

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### Asparagus & Brie Soup

*Flavorful, fresh asparagus and creamy, rich brie pair together beautifully in this seasonal bisque accented with lemon and thyme*

### Tomato-Basil Crab Bisque

*A refreshing blend of great summer flavors – chunky roma tomatoes, sweet basil, cream and tender crab served warm or cold*

## **Entrees**

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

### Mixed Peppercorn and Dijon Crusted Beef Tenderloin with Red-Wine Pan Sauce

*A delicious blend of Dijon, peppercorns, brown sugar and spices crusted on a beef tenderloin fillet that's roasted and served with a classic red-wine sauce*

### Stuffed Salmon Ballotine with Lemon Dill

*Melt-in-your mouth fresh salmon fillet coated in lemon garlic aioli and wrapped around baby spinach and red bell peppers roasted and topped off with a piquant lemon dill sauce*

### Pan-seared Sea Scallops with Orange Rosemary Butter Sauce

*Tender jumbo sea scallops seared in butter until golden and served over wilted spinach with a refreshing citrus butter sauce accented with fresh thyme and rosemary*

### Coconut-Crusted Breast of Chicken with Roasted Red Pepper Puree

*A flavorful mustard and ginger marinated boneless, skinless chicken breast coated in panko crumbs and coconut, pan-seared until golden and served with a roasted red bell pepper sauce*

### Asian-Spiced Pork Tenderloin Medallions with Ginger-Shiitake Mushroom Cream

*Pork tenderloin rubbed with an asian blend of herbs and spices, pan-seared and roasted then presented medallion style with a smooth Ginger-Shiitake Mushroom Cream sauce with a hint of cilantro, soy and lime*

## **Desserts**

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

### Roasted Peach Streusel with Vanilla Bean Ice Cream & Bourbon Caramel Sauce

*A tender and luscious peach roasted with almonds, spices and a crunchy streusel topping brought warm to the table with a scoop of vanilla bean ice cream and bourbon caramel sauce*

### Flourless Chocolate-Espresso Cake with Raspberry Sauce

*A rich truffle-like slice of chocolate heaven served in a pool of raspberry sauce. The espresso accent provides a depth of chocolate flavor without a strong coffee overtone that's a must for chocoholics!*

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### **White Chocolate & Strawberry Souffle with Chocolate Amaretto Sauce**

*A light, airy hot soufflé accompanied by strawberries and a decadent chocolate amaretto sauce.*

### **French Martini Sorbet with Fresh Fruits**

*A twist on a favorite cocktail, this sorbet features a combination of pineapple juice, lemon juice, Chambord liqueur and vodka for a refreshing summer treat paired with fresh seasonal fruits.*

### **Key Lime Mascarpone “Cannoli” with Mango Sauce**

*Homemade coconut Florentines enrobe a light, fluffy key lime mascarpone mousse surrounded by a mango lime sauce.*

### **Bananas Foster**

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

### **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*

#### **Italian Zabaglione with Seasonal Fresh Fruits**

*Classic Italian heavenly mousse-like custard laced made with sweet marsala and laced with amaretto served over fresh fruit.*