

# Stella Mare's

## Three Course Plated Dinner Menu - \$44 Per Person

*Menu includes bread and butter, iced tea and water service*

*Please mark your selections (✓)*

### Starters- Please select (1)

- Caesar Salad...Hearts of romaine with freshly grated Parmesan cheese and Caesar dressing
- Mixed greens with crispy red beets, roasted golden beets, tomatoes, and shaved Parmesan cheese with a basil vinaigrette
- Mixed greens with red flame grapes, Fontina cheese and a sherry walnut vinaigrette
- Mixed greens with currant tomatoes, garden herbs, and a Muscat grapefruit vinaigrette
- Cream of wild mushroom soup
- Mixed greens with cucumber, dry ricotta, pear tomato and balsamic lemon vinaigrette
- Roasted Tomato Basil Soup

### Entrees - Please select (2)

- Grilled salmon with seasonal wild mushrooms, baby green beans, Fingerling potatoes & wild mushroom jus
- Grilled pork tenderloin with mashed potatoes, spinach, and an apricot, prune, apple, pear & cherry chutney
- Grilled salmon with mushroom risotto, baby carrots and a Chardonnay herb sauce
- Braised beef ribs with roasted root vegetables and garlic mashed potatoes
- Coq au vin ...French fricassée of chicken cooked with red wine, lardons and mushrooms served with garlic mashed potatoes
- Boeuf Bourguignon ...Traditional French beef stew with garlic, pearl onions, carrots, mushrooms, served with garlic mashed potatoes
- Sautéed Skate ...with brown butter, haricots verts and hazelnuts
- Seafood linguini with lobster cognac sauce
- Proscuitto and Fontina cheese stuffed chicken breast with a potato mousseline, sautéed garlic spinach and a tarragon beurre blanc
- Roast chicken stuffed with oven-dried tomatoes, basil & goat cheese, with rosemary whipped potatoes, a trio of vegetables and an herb beurre blanc

### Desserts - Please select (1)

- Chocolate torte with a walnut, pecan and almond crust
- Fruit sorbet with fresh berries in a crisp wafer cookie cup
- Black Forest chocolate cake with a Mocha sauce
- Individual chocolate cake, chocolate mouse, raspberries and chocolate glaze, with vanilla bean and raspberry sauce
- Lemon cake with lemon curd filling, caramelized mascarpone cream and a vanilla sauce
- Warm country apple tart with vanilla gelato and caramel sauce

*Additional starters, entrees and desserts choices are available:*

- add \$4.00 per person for each additional starter (up to 2)
- add \$5.00 per person for each additional entrée (up to 4)
- add \$4.00 per person for each additional dessert (up to 2)