

Stella Mare's

Three Course Plated Dinner Menu - \$49 Per Person

Menu includes iced tea and water service, bread and butter, full china and linen

Please mark your selections (✓)

Starters- Please choose (1)

- Caesar Salad...Hearts of romaine with freshly grated Parmesan cheese and Caesar dressing
- Mixed greens with red flame grapes, Fontina cheese and a sherry walnut vinaigrette
- Baby spinach salad with pear, crumbled pancetta, dry ricotta and a Muscat vinaigrette
- Baby greens with smoked salmon, red onion chutney, cucumber and a white balsamic vinaigrette
- Endive & apple salad with bacon, blue cheese, toasted pecans, and honey mustard vinaigrette
- Lobster bisque with Cognac crème fraiche
- Spinach salad with shaved strawberries and fennel, goat cheese, roasted hazelnuts and a lavender-balsamic vinaigrette
- Warm wild mushrooms over baby frisee with bacon, garlic confit and a truffle bacon vinaigrette

Entrees - Please choose (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
- Sautéed Sea bass with a fava bean, clams, tomato & lemon salad, potato mousseline and saffron cream sauce
- Proscuitto and Fontina cheese stuffed chicken breast with a potato mousseline, sautéed garlic spinach and a tarragon beurre blanc
- Sautéed seabass stuffed with lobster mousse and a saffron sauce, grilled asparagus, baby eggplant and roasted tomatoes
- Grilled Filet Mignon with black truffle butter, a horseradish potato purée, grilled baby bok choy, and a red wine réduction
- Grilled Filet Mignon with a chanterelle & white truffle flan, lobster confit and a Port wine truffle sauce
- Grilled rack of lamb crusted with herb de Provence, roasted porcini polenta, stuffed red bell pepper and a red currant and red wine sauce
- Roast chicken stuffed with oven-dried tomatoes and basil, a baked apple filled with squash & pearl onions, mashed potatoes and an herb beurre blanc
- Grilled New York steak with mashed potatoes, roasted tomatoes, baby green beans and crispy onions with a Cognac green peppercorn sauce

Desserts - Please choose (1)

- Chocolate torte with a walnut, pecan and almond crust
- 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
- Fresh berry tart with vanilla bean sauce
- Lemon Charlotte with Mascarpone-lemon cream
- Black Forest chocolate cake with a Mocha 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)

*Prices do not include 7.75% Sales Tax and 20% Gratuity
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