

Stella Mare's

Three Course Plated Dinner Menu - \$49 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
- Baby spinach salad with pear, crumbled pancetta, dry ricotta and a Muscat 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
- Roasted halibut with sauteed onion & tomato on Israeli couscous in a white wine broth
- 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
- Pan roasted halibut with sun-dried tomato tapenade on a lobster croquette with ratatouille and a saffron lobster broth
- Grilled New York steak with a twice baked potato, ratatouille timbale and a balsamic rosemary demi glace
- Grilled New York steak with mashed potatoes, roasted tomatoes, baby green beans, and crispy onions with a Cognac green peppercorn sauce
- Grilled New York steak, with smoked garlic and red wine sauce, Fingerling potatoes, warm fava bean and corn salad
- 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)

*Prices do not include 8.75% Sales Tax and 20% Gratuity
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