



## MOTHER'S DAY DINNER AT THE MANOR

May 11, 2008



### TO BEGIN

Mushroom Bisque with Chives & Curry Potato Dumplings

*Or*

Grilled Romaine Hearts with Beet Chips, Shredded Apple & Smoked Salmon



### ENTREES

Pecan Crusted Rack of Lamb  
Cranberry Merlot Reduction, Baby Potato Salad & Asparagus

*Or*

Crisp Skin Salmon  
Grapefruit Tomato Relish, Lentil Casserole & Baby Carrots

*Or*

Pan Seared Chicken Breast Stuffed with Romano Cheese, Thai Basil & Shallots,  
Pan Jus, Polenta Wedge & Brussels Sprouts



### TO FINISH

Star Anise Mousse with White Chocolate Foam & Drunken Blackberries

*Or*

Lemon Pavée with Meringue, Lemon Ganache, Fresh Cream & Black Current Syrup

\$49.95 per person

*Chef de Cuisine, Shaun Zwarun*  
*General Manager, Audrey Firth*

*East Coast as it's meant to be.*