

ARGONNE GUEST HOUSE

In concert with the
ARTS AT ARGONNE
16TH SEASON, 2003-2004

Presents a

PRIX FIXE DINNER

Saturday, January 24, 2004

Dinner Hours 5:00 p.m.-7:30 p.m. preceding the 8:00p.m. Concert

Your Choice of:

Warm Radicchio with Lemon Caper Dressing

Or

Winter Greens Accented with Red Wine Poached Pears, Blue Cheese and Port Wine Dressing

Or

Soup

Choice of Entrée:

Undressed Beef Wellington

Seared Beef Wellington Layered with Duck Foie Gras and Portobello Mushroom Sauce
Accompanied by Mashed Yukon Gold Potatoes and Winter Vegetables

OR

Monkfish and Oxtails

Seared Monkfish Tail Accented with Braised Oxtails and Winter Mushrooms
Accompanied by Mashed Yukon Gold Potatoes and Winter Vegetables

OR

Seared Tuna Loin

Herb Coated Fresh Tuna Loin with Ginger Mashed Sweet Potatoes
Winter Vegetables and Port Wine Sauce

OR

Braised Lamb Shank

Braised Lamb Shank Simmered in Red Wine
Accompanied by Mashed Yukon Gold Potatoes and Winter Vegetables

Choice of Dessert:

Flourless Chocolate Cake

Or

Raspberry Mousse

Or

White Chocolate and Banana Bread Pudding

Or

Winter Fruit Tart

Includes All Non-Alcoholic Beverages

\$24.75 Per Person

Price Does Not Include Tax and Gratuity

All Entrees are Served with Freshly Baked Breads

Freshly Brewed Coffee, Decaffeinated Coffee, and Premium Herbal Tea Selections

Reservations Requested (630) 739-6000