

# ARGONNE GUEST HOUSE

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

Presents a

## **PRIX FIXE DINNER**

Sunday, April 4, 2004

Dinner Hours 5:00 p.m.-8:00 p.m. following the 3:00 p.m. Concert

### **Your Choice of:**

Watercress, Red Oak, and Cucumber Salad with a Sherry Dressing

OR

Herb Tomato with French Beans and Red Wine Cream Sauce

OR

Soup

### **Choice of Entrée:**

#### **Sautéed Alaskan Halibut**

Sautéed Halibut Accented with a Lobster Risotto and Foie Gras Butter  
Accompanied by Spring Vegetables

OR

#### **Roasted Monkfish**

Pan Roasted Monkfish with Pea Coulis  
Accompanied by Herb Flavored Rice and Spring Vegetables

OR

#### **Grilled Veal Tenderloin and Crawfish**

Grilled Tenderloin of Veal accented with Crawfish Mustard Cream Sauce  
Accompanied by White Cheddar Grits and Spring Vegetables

OR

#### **Roasted Tenderloin of Beef**

Mushroom Crusted Tenderloin of Beef with Three Grain Risotto in a Red Wine Sauce  
Accompanied by Spring Vegetables

### **Choice of Dessert:**

Pistachio Bavarian

Or

Undressed Root Beer Float

Or

Smores Napoleon

Or

Bailey's Cheesecake

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