

ARGONNE GUEST HOUSE

In concert with the
ARTS AT ARGONNE
17TH SEASON, 2004-2005

Presents a

PRIX FIXE DINNER

Saturday, April 30, 2005

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

Your Choice of:

Soup

or

Frisee Salad accented with Spiced Walnuts, Apple Wood Smoked Bacon, and
Maytag Blue Cheese Dressing

or

Boston Bibb Lettuce with Oranges, Shredded Phyllo, and Grapefruit Vinaigrette

Choice of Entrée:

Veal Rib Chop

Grilled Veal Rib Chop accented with a Chanterelle Ragout
Served with Basil Infused Potatoes and Spring Vegetables

or

Grilled Venison

Venison Chop Rubbed with Spices accented with a Honey Glaze and Herb Oil
Served with Grilled Black Beans and Spring Vegetables

or

Roasted Trout

Roasted Whole Trout Stuffed with Citrus and Herbs accented with an Orange Reduction
Served with Boiled Potatoes and Spring Vegetables

or

Roasted Jumbo Prawns

Roasted Jumbo Prawns with a Tequila Lime Butter
Served with Polynesian Rice and Spring Vegetables

Choice of Dessert:

Strawberry Kiwi Cheesecake Bambino

or

Chocolate Chambord Cake

or

Tropical Phyllo Fruit Tart

or

Coconut, Melon and Lime Frozen Bavarian

Includes All Non-Alcoholic Beverages

\$24.95 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

