

ARGONNE GUEST HOUSE

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

Presents a

PRIX FIXE DINNER

Sunday, March 13, 2005

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

Your Choice of:

Soup

Or

Greek Bread Salad

Or

Watercress, Orange and Avocado Salad

Choice of Entrée:

Steamed Salmon

Coriander and Citrus Steamed Salmon with Blood Orange Beurre Blanc
Served with Buckwheat Noodles and Early Spring Vegetables

Or

Grilled Lamb T-Bone

Grilled Lamb T-Bone with a Rosemary Thyme Infused Demi Glaze
Served with Blue Cheese Stuffed Potatoes and Early Spring Vegetables

Or

Study of Buffalo

Pan Smoked Buffalo Topped with Buffalo Mozzarella Cheese with a Braised Buffalo Short Rib
Accented with Natural Juices, Sautéed Grains and Early Spring Vegetables

Or

Monkfish Saltimbocca

Monkfish Saltimbocca with a White Bean Ragout
Served with Grilled Polenta and Early Spring Vegetables

Choice of Dessert:

Lime Infused Mascarpone Panna Cotta

With a Port Strawberry Sorbet and Chocolate Sauce

Or

Blueberries, White Chocolate and Raspberry Mousse

Or

Chocolate Lava Cake with Chambord Syrup

Or

Pears Poached in Peach Liquor

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