



RESTAURANT WEEK MENU

For the week of October 14-21, 2009

Fixed price: \$35

STARTER

Fleming's Chopped Salad

Bacon, olives, asparagus, blue cheese and red wine vinaigrette

Roasted Butternut Squash Soup

with gingered crème fraiche

ENTREE

Filet Mignon Brochette

Shallots, mushrooms and sweet peppers with madeira sauce

Crackling Pork Osso Bucco

Slow cooked pork shank served crispy with barbecue glaze and cilantro oil

Chicken Alsace

Topped with prosciutto and brie, white wine and apple beurre blanc

Side Dishes (choice of one)

Baked Tomatoes with parmesan stuffing or Creamed Corn

DESSERT

Dark Chocolate Mousse Cake

With almond brittle and malted crème anglaise

Mixed Berry Cobbler

Strawberries, Blueberries, and Raspberries with an oatmeal crumb topping



Beverage, tax and gratuity not included