

Prix Fixe Dinner for FEL 2002

September 11th, 2002
Argonne Guest House Restaurant



Choice of
Soup of Day or Caesar Salad

Choice of One Entrée:

Oven Roasted Semi-Boneless Poussin Topped with
Sage Broth with Roasted Yukon Gold Potatoes
and Seasonal Fall Vegetables

Slow Roasted Loin of Pork Topped with
Sweet Onion Confit and Peach Chutney
Served with Garlic Mashed Potatoes and Seasonal Vegetables

Grilled Swordfish with Chorizo Rice and
Avocado Butter and Seasonal Vegetables

Grilled Tenderloin of Beef Topped with
Portabella Balsamic Sauce Served with
Smashed Yukon Gold Potatoes and Seasonal Vegetables

Roasted Vegetable Platter
Ginger Spaghetti Squash, Roasted Carrots, Grilled Japanese Eggplant
Acorn Squash Stuffed with Sweet Potatoes, Stewed Green Lentils in a
Wonton Cup And Grilled Portabella Mushroom

Choice of One Dessert:

Apple Cherry Strudel Fruit Tarts Peanut Butter Pie Coconut Cream Pie

Entrées Above are served with Freshly Baked Breads,
Freshly Brewed Regular Coffee, Decaffeinated Coffee,
Premium Selection of Teas, and Ice Tea

\$26.00 per person includes the 15% Gratuity and 6.75 % Sales Tax