

# March Wine Dinner

Tuesday March 30th, 2010 - 7:00PM

## First Course

### **Louisiana Seafood Ragout**

Shrimp, Crawfish, and Jumbo Lump Crab sautéed and tossed in a spicy Tomato Creole Sauce with Andouille Sausage, Cannelloni Beans, Roasted Peppers, Onions, and Celery. Served over a pan seared New Orleans Rice Cake.

## Second Course

### **Belgium Endive Fresca**

Sauteed Shrimp with diced Mangos on a bed of Mixed Greens with Fresh Mozzarella, sliced Tomatoes, and Black Olives. Drizzled with a Roasted garlic Vinaigrette.

## Intermezzo

### **Lemon Sorbet**

Fresh Lemon Sorbet with Mint served in a hollowed Candied Lemon.

## Third Course

### **Baked Halibut Farcie**

Halibut Filet stuffed with a Langostino and Chive filling. Baked and served on a bed of Lobster Risotto with chopped Scallions and Shallots. Finished with a Seafood Champagne Cream Sauce.

## Dessert

### **White Chocolate Raspberry Mousse**

Sweet Raspberries blended with White Chocolate Mousse in a flakey Puff Pastry Shell. Drizzled with Raspberry Sauce and topped with Whipped Raspberry Cream.

**\$65 per person** (plus tax and gratuity)

Reservations Only • Seating is limited

Wallingford - 203-265-5071