

Reflections

Dinner Menu

4th Floor - J Building, Seating from 6:30 p.m. to 7:00 p.m.

November 18, 2009

Choice of Soup or Salad

Beef and Mushroom Barley
Amish Corn and Chicken Noodle

Salad

Boston and Red Oak
Sherry vinaigrette, dry cherries, pine nuts, Blue cheese muffin
Mesclun Greens
Almond Fig vinaigrette, teardrop tomatoes, cucumbers

Choice of Entrée

Hazelnut Crusted Pork Tenderloin \$14
Sweet potato an Apple puree, Braised Red Cabbage, Rapini, Brown Beer sauce
Pan Steamed Teriyaki Glazed Salmon \$15
Shrimp Shao Mai, Asian vegetable stir fry, ginger, Scallion rice
Grilled New York Strip \$17
Savory bread pudding, whipped potatoes, and Barbecue onion sauce

Dessert

Hot Fudge Ice Cream Puffs
Pumpkin Bavarian
Served with snicker doodles and cinnamon cookies
Peach Cobbler
with candied pecans, creme anglaise & pistachio ice cream

Cappuccino	\$3.25	Coffee	\$1.50	Wine by the Glass	\$5.25
Hot Tea	\$1.50	Espresso	\$1.75	French Pressed Coffee	\$4.95
Perrier	\$4.25	Pellegrino	\$3.25		

Chef de Cuisine - Doug Ganks, CEC
Sommelier - Athena Bolger, FMP/CC

Menu Subject to Change Without Notice

NOTICE: Items w/ * are cooked to order or served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness, Especially if You Have a Medical Condition.



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