

May 15, 2018

Maître D'- Ti-Anna Belin

**SOUP DU JOUR:**

**CHICKEN VEGETABLE RICE  
POTATO CHOWDER**

Cup: \$1.50

Bowl: \$2.00

Quart Take Home: \$4.50

**Appetizer: \$3.00**

**Spring Rolls with sweet and sour dipping sauce**

**Quattro Fromage**

4 types of cheese melted together and topped with slivered almonds, Thyme, and served with crostini

**Entrée: \$6.00**

**Almond Encrusted Tilapia with a Citrus Beurre Blanc Sauce**

Served atop a Black Bean Ragout and wilted spinach

**Roasted Vegetable Béchamel Lasagna**

Egg noodles layered with roasted zucchini, yellow squash, eggplant, and onions with a creamy béchamel sauce. Served with a Insalata Misto

**Cobb Salad**

Mixed greens tossed in Ranch dressing and topped with Bacon, avocado, blue cheese crumbles, hard cooked eggs, tomatoes, and red onions

**Dessert: \$3.00**

**Profiteroles (served w/3 kinds of ice cream)    Strawberry Crème Brulee    Death by Chocolate**

Price Fixe Menu – Choose a cup of soup or appetizer, entree and dessert for \$9.00

Coffee or Espresso...\$1.50    Cappuccino or Latte...\$2.50