

# SUPER \$AVOR

THE PRIX FIXE MENU COMES HOME

OFFERED SELECT DATES • JANUARY 3rd - FEBRUARY 5th, 2010  
BROUGHT TO YOU BY CANAPE SPECIALTY CHEF SERVICES

## 1 STARTERS (CHOOSE ONE)

Bartlett Pear & Parsnip Soup  
*served with handmade chive oil*

Butternut Squash Quennelle  
*served with a spiced maple reduction*

Winter Greens Salad  
*served with shaved fennel, sliced apples,  
feta cheese & a lemon vinaigrette*

## 2 INTERMEZO (CHOOSE ONE)

Pear-Nutmeg Sorbet

Raspberry-Coffee  
Granita

## 3 ENTREES (CHOOSE ONE)

Stout Braised Pork Tenderloin  
*served with an apple-thyme cream sauce,  
accompanied by potato croquettes & wilted spinach*

Pan Roasted Chicken Breast  
*served with natural pan jus, accompanied by  
whipped mashed potatoes & steamed asparagus*

Pan Seared Chilean Sea Bass  
*served with a lemon beurre blanc, accompanied by  
saffron couscous & herbed carrots*

Rigatoni Arrabiata  
*with sautéed crimini mushrooms,  
zucchini & fresh herbs*

## 4 DESSERTS (CHOOSE ONE)

Apricot Pinenut Tart  
*served with a vanilla chiffon cream*

Grand Marnier Brûlée  
*chocolate chiffon cake topped with  
grand marnier infused crème brûlée,  
wrapped in dark chocolate ganache.  
Served with creme Anglaise.*

Mousse Trio  
*vanilla, chocolate and cherry mousse  
on a dark chocolate cake.*



**\$50 Per Person • Price Does Not Include Sales Tax & Gratuity**

Two person minimum. All diners must have the same menu selected from above options for promotional pricing to apply. Promotional offer valid for dinner only, select dates, January 3rd - February 5th, 2010. Booking based on availability.

[www.canapechefservices.com](http://www.canapechefservices.com)