



## Chef's Series Garden Menu

September 2 - October 2, 2011  
*Fridays through Sundays*

### COURSE ONE

Crab stuffed Cucumbers with  
Micro Green Salad and Balsamic Reduction

### COURSE TWO

Ginger Carrot Soup with Shrimp Toast

### COURSE THREE

(choice of one)

Maple Bourbon Glazed NY Strip  
with Crab Cake, Beet and Fennel Hash

or

Preserved Lemon Broiled Walleye  
with Vegetable Moussaka and Tapenade

### COURSE FOUR

Blackberry Cabernet Sorbet with  
Vanilla Cookie and Orange Whip Cream

### Chef's Menu Series

Join us for each of these special menus focusing on  
fresh ingredients and seasonal cooking techniques.  
*Available Fridays through Sundays.*

#### Fall Harvest

October 7-November 13, 2011