

Winter Dine 2012

at The Dundee Arms Inn

Thurs. Jan. 26th, Fri Jan. 27th, Sat Jan. 28th

Thurs. Feb. 2nd, Fri Feb. 3rd, Sat Feb. 4th

Appetizer

*Lobster shrimp bisque with Cognac garnished with Island crab,
shrimp spring roll and apple-fennel slaw*

or

Turkey, apple and leek ragout, fresh herbs, white wine, summer savoury crisps

or

Slow roasted pork with cracklings, anise scented jus and potato dumpling.

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### Entree

*Island Beef Tenderloin Gorgonzola and Walnuts. Pan roasted beef, gorgonzola walnut butter,  
braised shallot and bacon jus, chef's potato and vegetables.*

*or*

*King Scallops prosciutto, portabella mushrooms, scallion  
and baby spinach in a vodka parmesan rose.*

*Served with bowtie pasta*

*or*

*Supreme breast of local chicken filled with a goat cheese and red pepper.*

*Served with a smoked black pepper gastrique.*

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Dessert

Pear and walnut phyllo, honey date drizzle and chantilly cream

or

Fried ravioli nutella with house made vanilla bean ice cream.

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*\$35.00 plus taxes per person*

*Served from 5pm to 9pm*