



**A Dinner to Remember
at The Fleur-de-Lys Mansion
Dinner Selection
Fall/Winter 2009-2010 Menu**

Appetizers

Choose an individual appetizer for each dinner or share an appetizer designed for two

Sherried Shrimp Seville

Large Gulf Shrimp wrapped in proscuitto and grilled to perfection with a lively sherry and orange glaze

Roasted Fig & Blue Cheese Flatbread with Spicy Maple Chipotle Drizzle

An incredible combination of sweet, savory, smoky, salty and spicy – this “pizza” features dried figs, roasted almonds, crisp pancetta and crumbled blue cheese drizzled with a pure maple syrup and chipotle chili sauce.

Sweet Potato Ravioli with Lemon-Sage Brown Butter

Seasonally spiced sweet potato filling in a tender wonton wrapper topped with a nutty brown butter sauce laced with lemon and fresh sage

Golden Delicious Apple & Cheddar Turnover with Blackberry Brandy Sauce

The honeyed flavor of golden delicious apples balances this slightly savory filling with sharp cheddar cheese, walnuts and cranberries enrobed in a flaky puff pastry and served with a tangy blackberry brandy reduction

Seared Bay Scallops with Herbed Polenta and Wild Mushroom Cream Sauce

Creamy herbed polenta covered in a decadent sherry mushroom cream sauce with sweet golden brown bay scallops and a crispy parsley crumb crust

Appetizer Designed for Sharing:

Gruyere and Apple Brandy Fondue

One pot, two forks...a most romantic way to start your evening with this rich, creamy gruyere cheese fondue served tableside with assorted breads, apples, pears and grilled sausage for dipping and sharing

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Salads & Soups

Select one for each dinner

The Mansion Caesar Salad

Crisp romaine lettuce, Parmigiano-Reggiano, and herbed homemade croutons tossed with a light Caesar dressing

Fall Harvest Spinach Salad

A blend of baby greens, dried cranberries, feta cheese and toasted pecans with a honey- balsamic vinaigrette

Winter Citrus Salad

Refreshing romaine lettuce tossed with basil, red onion, juicy orange segments and fresh cucumber drizzled with a red wine honey vinaigrette and toasted pine nuts

Carrot and Ginger Soup with Curried Crème Fraiche

A delightful blend of sautéed carrots and shallots infused with ginger, honey and sherry mixed with cream and herbs and then topped with a savory crème fraiche flavored with curry

Roasted Red Pepper & Shrimp Bisque

A smooth, creamy soup featuring the smoky roasted flavor of red peppers and herbs combined with sautéed vegetables and succulent Gulf shrimp.

Entrees

Select one for each dinner. Includes chef's choice of two side dishes.

Wild Mushroom Stuffed Beef Tenderloin with Brandy Cream Sauce

A seared and roasted fillet, stuffed with tender mushrooms, garlic and herbs topped with a crumb crust and served with a creamy brandy sauce

Pancetta & Herb-Roasted Pork Tenderloin with a Fig Wine Reduction Sauce

Tender pork is wrapped in savory pancetta and herbs then roasted, sliced and presented alongside a delicious jam-like red-wine and fig reduction sauce

Seared Jumbo Sea Scallops with Spicy Honey Citrus Glaze

Tender jumbo sea scallops seared in butter until golden and then topped with a sweet & spicy glaze of honey, hot chili sauce, lemon, lime and orange

Sun-dried Tomato and Garlic-Crusted Lamb

Herb-rubbed, tender lamb chops pan-seared and roasted with a breadcrumb topping and sun-dried tomato and garlic pesto

Crab & Artichoke-Crusted Salmon

Buttery, salmon fillet piled high with a luscious crab and artichoke stuffing with fresh herbs, parmesan cheese and sun-dried tomatoes broiled until brown and bubbling

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Chicken Saltimbocca with Fried Sage Leaves and Lemon Vermouth Pan Sauce

Classic Italian chicken medallions pan-seared in sage-scented olive oil, topped with crispy prosciutto, parsley and fontina cheese then served with a vermouth-spiked lemon-butter sage sauce

Broiled Tilapia with Sweet Potato Crust and Vanilla Cream Sauce

A flaky tilapia fillet broiled with a citrus-spiced sweet potato topping and graham cracker pecan crumble finished off with a delicate vanilla-scented cream sauce

Desserts

Choose an individual dessert for each dinner or share a dessert designed for two

Apple Gingerbread with Red Wine Caramel Sauce

Fragrant, spicy gingerbread cake layered with sautéed apples, toasted pecans and a red-wine caramel reduction drizzled over a cloud of fresh whipped cream

Turtle Bread Pudding with Vanilla Bean Ice Cream & Brandy Praline Sauce

That unmistakably rich combination of chocolate, caramel and pecans folded into a rich bread pudding served warm accompanied by a scoop of vanilla bean ice cream covered in a brandy praline sauce

Bananas Foster with Vanilla Bean Ice Cream

A blazing mix of banana liqueur, dark rum, butter, bananas, brown sugar and spices spooned over vanilla bean ice cream

Pumpkin Souffle with Bourbon Molasses Sauce

A light and airy version of pumpkin pie served puffed and hot from the oven with an over-the-top sticky bourbon molasses sauce, toasted pecans and a dollop of whipped cream

Chocolate Pots de Crème with Gingered Pears and Amaretti

For the real chocolate lover, a traditional French custard that is super silky and dense served alongside warm sautéed pear slices and crumbled amaretti cookies

Spiced Fresh Orange and Honey Sorbet

On the lighter side, a refreshing dish of sorbet served with a grilled butter pound cake crostini drizzled with chocolate

Dessert Designed For Sharing:

Warm Chocolate Liqueur-Laced Fondue with Assorted Fruit and Sweet Dippers

One pot, two forks...the ultimate romantic dessert to share tableside with your loved one. Enjoy fresh fruit and assorted sweets dipped by you in rich, indulgent chocolate fondue