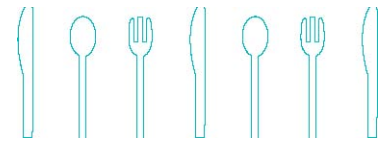


# August



Continued

## CULINARY ADVENTURE

- Pinn-Oak Ridge lamb sirloin seared with a mustard and bread crumb crust, red skins and vegetable du jour
- Stuffed Herb and Dijon crusted Pinn-Oak Ridge lamb sirloin served with baked potato and vegetable du jour
- Rushing Water rainbow trout stuffed with mushrooms, parsley, scallions, and lemon slices served with roasted red potatoes and topped with a fresh tomato relish
- Sautéed locally-raised trout topped with a bacon, garlic, parsley and lemon butter, mashed potatoes and vegetable du jour
- Net-caught wild King salmon poached and served with a citrus pepper couscous, creamy carrot coulis and topped with an heirloom tomato relish
- Char-grilled halibut served with a vegetable ratatouille, oven-roasted carola potatoes and garlic chive butter
- Oven-roasted Parmesan cheese crusted Amber jack served over a mushroom strudel, red wine fennel sauce with roasted reds, leeks and carrots
- Sautéed Parmesan crusted scallops served with honey-soy glazed sweet potatoes and vegetable du jour

