



Rosemary's Restaurant

Friday Lunch

The lunch menu changes weekly featuring new seasonal items

July 30th 2010

STARTERS

White Bean & Confit Garlic Soup with Roasted Red & Yellow Pepper Crostini

-OR-

Watermelon Salad with Pea Shoots, Watercress, Feta, Pinenuts & Basil Mint Dressing

-OR-

Heirloom Tomato Gratin with Parmesan Cream & Basil Panko

MAIN COURSE

Chipotle Seared Salmon on a Bed of Cilantro Rice with Corn Salsa & Mole Sauce

-OR-

Paneed Veal on a Saute of Fingerling Potatoes, Kalamata Olives & Garlic Spinach with Aged Balsamic Beurre Blanc

-OR-

Sweet Onion "Linguine" with Jumbo Asparagus, Toasted Pistachios, Herb Pesto & Crispy Shallot Crust

DESSERTS

Stewed Apples with Raspberry Coulis & Cinnamon Toast

-OR-

Buttermilk Panna Cotta with Strawberries Romanov

-OR-

Dark Chocolate Bread Pudding with Almond Ice Cream & Coconut Cream

Three Course Table d'Hote for Only \$25.00!
Items Not Available A La Carte

Please Inform Your Server of Any Allergies Before Placing Your Order.

"Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

Rosemary's Uses Raw Egg Products in Our Salad Dressings. Drinking wine, beer & other alcoholic beverages during pregnancy can cause birth defects.

On-Site Private Dining Facilities & Off-Site Full Service Catering Available