

FINE
DINING
AT
SHALLOW BAY MOTEL
AND CABINS
\$55 Per person
Friday the 29th of September
6pm

Call 1 709 243 2471 Shallow Bay Motel to book reservations

Menu

Appetizers

Lamb Dolmathes

Ground lamb and rice heavily seasoned in a Greek style wrapped in greens and served atop a lemon cream sauce.

Seafood Bisque

A rich, creamy seafood broth gently poured over lobster, Mussels, seared bay scallops and Julienned vegetables.

Main Courses

Horse Raddish Crusted Local Halibut

Tender Halibut crusted with panko and horse raddish, served on a rutabaga mash, a green pea puree and with pan roasted fingerling potatoes.

Osso Buco

Osso buco is a Milanese speciality of cross-cut pork shanks braised with vegetables, white wine and broth until falling from the bone. Served on a bed of mushroom risotto, with roasted baby carrots.

Frenched Chicken Supreme

Roasted chicken breast stuffed with tomato, herbs and spicy sausage. Served on a bed of roasted potato and root vegetable hash. Garnished with a beet puree and jalapeno oil.

Desserts

Chocolate Brewis

A chocolate bread pudding filled with nuts, chips and different textural goodies. Covered in rich fudge and decadent caramel.

Lemon and Partridgeberry Sauce Cake

A light and soft lemon cake filled with partridgeberry topped with meringue.