

# THIS EVENING'S FREESTYLE DINNER

## TO START WITH

Peppered Beef Slivers  
Granny Smith Apples and Wasabi Emulsion

*CookingLight* Fresh Cantaloupe  
Orange Segments

Quiche Savoyarde  
Warm Cheese, Potato, and Bacon Tart

Cream of Cauliflower  
Curry Mouseline

Leek and Carrot Broth with Saffron

Carrot and Orange Salad  
Butter Lettuce with Choice of Traditional or Fat-Free Dressings

## ALWAYS AVAILABLE

Caesar Salad with Herbed Croutons and Parmesan Cheese Flakes

Grilled Supreme of Farm-Raised Chicken

Grilled Salmon Steak with Lemon Butter

Steamed Seasonal Vegetables

Baked Potato with Condiments

## MAIN SELECTIONS

Bow Tie Pasta Tossed  
Smoked Salmon, Leeks, and Mustard Cream Sauce

Tandoori Chicken  
Basmati Rice, Indian Fried Bread, Chutney, and Relishes

Grilled Leg of Lamb  
Forty Cloves of Garlic, Root Vegetables, and Pan Jus

Grilled Mahi-Mahi Fillet  
Double Baked Potato, Sautéed Fresh Vegetables, and Creole Sauce

*CookingLight* Vegetarian - Roasted Vegetable-Feta Cheese Calzone  
Parsley, Basil, and Tossed Garden Greens

## DESSERT SELECTIONS

*CookingLight* Almond Mocha Parfait

Chocolate Velvet Cake  
Toasted Hazelnut Anglaise

Vienna Vanilla Soufflé  
Strawberry Sauce

Pumpkin Pie

Lemon Sherbet - Raspberry Sherbet

Banana Frozen Yogurt

Vanilla Ice Cream - Strawberry Ice Cream - Coffee Ice Cream  
and Sugar-Free Ice Cream

Chocolate Fudge Sauce - Butterscotch Sauce - Strawberry Sauce

International Cheese Plate with Crackers