

NORTHERN LIGHTS DINNER

TO START WITH

Gravlax - Norwegian Home Cured Salmon
Mustard-Dill Sauce, Wasa Crackers

French Apple and Rhubarb Compote

Cooking Light Maryland Crab Cake
Sauce Rémoulade

Great Northern Oyster and Leek Chowder

Wild Grouse Consommé with Sherry

Butter Lettuce, White Grapes, and Chives
Choice of Creamy Riesling, 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

Lasagna alla Bolognese
Freshly Grated Parmesan Cheese

Roast Leg of Lamb
Lingonberry Sauce Parsnip-and-Potato Purée
Sautéed Turnips, Red Beets, and Carrots

Cooking Light Curried Turkey Ballotine
Honey-Baked Root Vegetables

Fillet of Victoria Perch and Shrimp Mousse in Potato Crust
Pan-Fried in a Fresh Dill Cream Sauce, Sautéed Red Beets, and Turnips

Vegetarian - Leek-and-Potato Tart on Roasted Pumpkin Sauce
Cordoned with Baby Vegetables, Sautéed in Northern Herbs
Fried Parsnip Silvers

DESSERT SELECTIONS

Eskimo Ice Cream Pie on Northern Lights

Victoria Chocolate Gâteau with Mocha Sauce

Cooking Light Blueberry-Cherry Crisp

Fresh Fruit Compote

Coconut Sherbet - Kiwi Sherbet

Chocolate Frozen Yogurt

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

Chocolate Fudge Sauce - Butterscotch Sauce - Strawberry Sauce

International Cheese Plate with Crackers