



THE FLEUR-DE-LYS MANSION
luxury inn at the park

***A Dinner to Remember
at The Fleur-de-Lys Mansion***

***Dinner Selection
Fall/Winter 2010 Menu***

Appetizers

Select one for each dinner

Sherried Shrimp Seville

Large Gulf Shrimp wrapped in prosciutto and grilled to perfection with a lively sherry and orange glaze

Roasted Fig & Grilled Sausage Pizza with Pomegranate-Cumin Drizzle

An incredible combination of sweet, savory, smoky, salty and spicy – this “pizza” features dried figs, grilled sausage, red onion, fontina and crumbled soft fresh goat cheese drizzled with a pomegranate molasses reduction spiced with cumin and fresh mint.

Brie and Wild Mushroom Fondue

A luxurious, creamy brie fondue with fresh herbs and wild mushrooms melted into dry white wine and served warm with assorted bread, apples and grilled sausage for dipping.

Lobster Nachos in Champagne Dill Sauce

A rich combination of vegetables, herbs and lobster sautéed in butter and topped with a champagne dill cream sauce alongside crispy herbed baked tortilla chips for scooping up every decadent drop.

Corn Fritters Napoleon with Roasted Tomatoes and Lime Aioli

A stack of buttery corn fritters layered with sweet roasted tomatoes, prosciutto, fontina cheese and arugula greens drizzled with a fresh lime-garlic aioli.

Salads & Soups

Select one soup or salad for each dinner

The Mansion Caesar Salad

Crisp romaine lettuce, Parmigiano-Reggiano, and herbed homemade croutons tossed with a light Caesar dressing

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Fall Harvest Spinach Salad

A blend of baby greens, dried cranberries, feta cheese and toasted pecans with a honey- balsamic vinaigrette

Upside-Down Apple-Cheddar Tart & Salad Plate

Caramelized apple tart with melted sharp cheddar and crispy puff pastry alongside a small side salad of frisee tossed with walnuts and a balsamic dressing – the perfect cheese and salad course.

Roasted Pear & Sage Soup

A smooth, delightful blend of brown sugar-roasted pears, shallots and a browned-butter sage broth that's both slightly sweet and savory accompanied by a crisp blue cheese bruschetta.

Smoked Salmon Chowder

A rich, creamy soup featuring smoked salmon, fresh herbs, champagne and sautéed corn, leeks, shallots and potatoes.

Entrees

Select one for each dinner. Includes chef's choice of two side dishes.

Peppercorn Beef Tenderloin Filet with Chocolate-Port Glaze

A seared and roasted filet coated with cracked mixed peppercorns and glazed with a rosemary-scented port and balsamic vinegar reduction finished with silky bittersweet chocolate.

Almond-Crusted Salmon with Maple-Dijon Sauce

Tender salmon filet coated in a brown-sugar Dijon and maple syrup sauce and topped with sliced almonds and baked until toasted and bubbling.

Seared Jumbo Sea Scallops Brochettes with Orange-Saffron Aioli

Tender jumbo sea scallops, orange slices and fresh bay leaves seared in butter until golden and then topped with chives and a rich, creamy orange, garlic and saffron sauce.

Pistachio-Crusted Lamb with Pomegranate Currant-Cumin Butter

Herb-rubbed, tender lamb chops pan-seared and roasted with a pistachio and breadcrumb topping finished off with a fragrant cinnamon, cumin and pomegranate enriched butter.

Crab & Herb Stuffed Chicken Breast with a Cranberry-Red Wine Reduction

Succulent chicken breast stuffed with crab and herbs, coated in crunchy walnuts and pan-seared then roasted to perfection and served with a fresh cranberry, brown sugar, shallot and red wine reduction.

Scampi Fra Diavolo

A delicious combination of garlicky scampi and spicy shrimp fra diavolo with jumbo Gulf shrimp sautéed in white wine, crushed red pepper, garlic, parsley and fresh lemon juice topped with buttery panko breadcrumbs.

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Desserts

Choose an individual dessert for each dinner or share a dessert designed for two

Chocolate-Coffee Gingerbread with Hazelnut Poached Pears

Fragrant and rich, this moist cake gets extra flavor from bittersweet chocolate and crystallized ginger with Frangelico liqueur-sautéed pears and a dollop of coffee whipped cream.

Lemon Charlotte with Blackberry Brandy Sauce

A light, lemony cloud of creamy custard and tart lemon curd layered inside a tender ring of soft ladyfingers finished off with fresh sweetened whipped cream and blackberry brandy sauce.

Bananas Foster with Vanilla Bean Ice Cream

A blazing mix of banana liqueur, dark rum, butter, bananas, brown sugar and spices spooned over vanilla bean ice cream.

Orange Blossom Cheesecake with Raspberry and Pomegranate Coulis

New York-style creamy cheesecake with a hint of orange and spice sitting in a crispy walnut and clove graham cracker crust topped with a sweet-tart sauce that delicately balances the rich filling.

Chocolate and Raspberry Bombe

For the real chocolate lover, a tender chocolate cake is layered with raspberry jam and rich chocolate ganache then coated with more super silky chocolate. Served with or without a scoop of vanilla bean ice cream and a raspberry Chambord sauce.

Mixed Berry Champagne Sorbet

On the lighter side, a refreshing dish of fruity sorbet served with a grilled butter pound cake crostini drizzled with chocolate.

Desserts Designed For Sharing

Warm Chocolate Liqueur-Laced Fondue with Assorted Fruit and Sweet Dippers

One pot, two forks...the ultimate romantic dessert to share tableside with your loved one. Enjoy fresh fruit and assorted sweets dipped by you in rich, indulgent chocolate fondue