

NELL'S
restaurant

30 for \$30 Menu

March 1st – 4th, 2010

First

Roasted Carrot Soup with Ginger Oil and Dill

or

Arugula Salad with Bosc Pears, Parma Ham and Anise Vinaigrette

or

Penn Cove Mussels with Roasted Garlic, Orange and Rosemary

Bethel Heights, Pinot Blanc, OR 2008

Second

Mahi Mahi with Parsnip Puree, Brussels Sprouts, and Bacon Vinaigrette

or

Braised Lamb Shoulder with Organic Potatoes, Sweet and Sour Red Cabbage and Thyme Jus

or

Pappardelle with Calamata Olives, Spinach, Goat Cheese and Pine Nuts

L'Ecole No. 41, Merlot, Columbia Valley 2006

Dessert

Banana Bread with Callebaut Chocolate Ice Cream and Almond Cream

or

Green Apple Crisp with Star Anise Ice Cream

or

Meyer Lemon Parfait with Olive Oil Cake, Satsuma Oranges and Whipped Cream

Carmes de Rieussec – Sauternes, 2006

\$30. Menu
Wine Pairings add \$20.