

**NELL'S**  
restaurant

**30 for \$30 Menu**

*March 7<sup>th</sup> – 11th, 2010*

***First***

*Rutabaga Soup with Hazelnut Oil and Parmesan Croutons*

*or*

*Penn Cove Mussels with Chorizo, Cilantro and White Wine Broth*

*or*

*Red Beet Salad with Arugula, Feta Cheese and Cumin Seed Vinaigrette*

*La Chablisienne, Chablis Cuvee, FR 2007*

***Second***

*Grilled Albacore Tuna with French Lentils, Savoy Cabbage and Meyer Lemon Yogurt Sauce*

*or*

*Crispy Skin Duck Confit with Turnips, Sautéed Greens and Sherry Jus*

*or*

*Nettle Risotto with Roasted Cippolini Onions and Reggiano Parmesan Cheese*

*Rex Hill, Pinot Noir, Willamette Valley, OR 2007*

***Dessert***

*Chocolate Banana Bread Pudding with Whipped Cream*

*or*

*Chocolate Hazelnut Torte with Brandy Ice Cream and Vanilla Sauce*

*or*

*Pear and Almond Crisp with Caramel Ice Cream*

*Domaine des Bernardins, Muscat Beaumes des Venise, FR 2007*

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