

NELL'S
restaurant

30 for \$30 Menu

March 7th – 11th, 2010

First

Caramelized Onion Soup with Chive Crème Fraîche and Parmesan Croutons

or

Sautéed Prawns with Frisée, Cilantro and Jalapeno Citrus Salad

or

Tripe with Spicy Tomatoes, Calamata Olives, Chick Peas and Rosemary

Long Shadows, Poet's Leap, Riesling, Columbia Valley 2008

Second

Lake Trout with Roasted Cauliflower, Sautéed Spinach and Curry Vinaigrette

or

Grilled Top Sirloin Steak with Rutabaga Puree, Brussels Sprouts and Horseradish Jus

or

Leek Risotto with Thyme, Reggiano Parmesan Cheese and Truffle Oil

Chateau St. Michelle, Cabernet Sauvignon, Indian Wells 2007

Dessert

Vanilla Poached Pear with Pistachio Ice Cream and Shortbread Cookie

or

Chocolate Brownie with Coffee Ice Cream and Mocha Sauce

or

Licorice Scented Rice Pudding with Raspberry Sauce and Chocolate Cookie

Lustau, East India Solera Sherry

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