



Delaware Dines Out Dinner 2011

Starters/Salads

Pumpkin Mushroom

Our Signature Dish; a Back Burner Tradition

The Classic Wedge

Crisp Iceberg Lettuce, Red onions, Crumbled Bacon,
Tomatoes and Bleu Cheese Dressing

Roasted Eggplant

Heirloom Tomatoes, fresh mozzarella, finished with pistachio fused oil

Entrées

Port Braised Beef Short Ribs

Over Roasted Garlic Pomme Puree, topped with sautéed nest of Zucchini and
Squash ribbons, Finished with a Grand Cru Demi Glaze

Pan Seared Atlantic Salmon

Firm Manchengo Polenta, wilted Baby Spinach and Finished with Salsa Verde

Bone In Chicken Breast

Stuffed With onion Confit and smoked Gouda, served a top forged mushroom
risotto, grilled asparagus and finished with a Smoked Tomato Emulsion