

Orion Restaurant

Appetizers

Iced Cup of Assorted Fruits with Amaretto
Sliced Tomato with Buffalo Mozzarella and fresh Basil
Escargots à la Bourguignon
Spinach Turnover with Emmental Cheese Sauce

Soups

Louisiana Gumbo
Mushroom Bisque
Chilled Gazpacho Andalouse

Salads

Red and Green Leaf Lettuce
with Carrots, Red Cabbage, Mushrooms and Fresh Herbs
Ripe Tomatoes with Italian Parsley, Black Olives and Scallions

OUR HOMEMADE DRESSINGS TONIGHT ARE:

Vinaigrette Calypso Creamy Garlic Pineapple Island

Entrees

RISOTTO WITH SEAFOOD

Arborio Rice cooked in a light Saffron broth with Scallops, Shrimps and Monkfish

FLOUNDER STUFFED WITH CRABMEAT AND CRAYFISH

served on a Sauce Nantua

GOLDEN ROASTED TENDER CHICKEN

coated with Chicken Glace, Mustard and Shallots, served with Spring Onions and sautéed Mushroom Caps

WASHINGTON STATE LAMB SHANK

Braised Foreshank of Lamb garnished with Pearl Onions, Carrots and Couscous

NEW YORK STRIP STEAK MAITRE D' HOTEL

Grilled to your preference, served with Maitre D' Hotel Butter

Desserts

Tiramisu Chocolate Framboisine Fruit Vacherin
Almond and Orange Blanc Mange Low-Fat Meli-Melo Sherbet
No Sugar Added Plum Clafoutis
Vanilla, Chocolate, Honey-Apple, Dark Cherry or No Sugar Added Ice Cream Kiwi Sherbet

A Selection of Domestic and Imported Cheeses served with Crackers and Biscuits