

Rainier Room

Specials Sheet

Soup of the Day

Shrimp Bisque

Fresh shrimp, cooked in creamy white bisque, finished with a sweet brandy and served with a delicate puff pastry.

Cup \$2.00 Bowl \$2.50

Salad

Warm Bread Salad

A traditional Mediterranean salad containing grilled ciabatta bread, Italian sausage, roma tomatoes, mozzarella and red onions tossed in a balsamic vinaigrette. \$2.95

Entrees

Smoked Salmon Ravioli

Smoked Salmon and Mascarpone mousse, packed in a house made ravioli. Tossed in a Marsala tarragon sauce, and garnished with toasted pine nuts. \$6.50

Fig and Duxelle Stuffed Duck Breast

Roasted duck breast stuffed with mushrooms, shallots and marinated figs. Served with thyme roasted fingerling potatoes and a warm mint and lemon grass cabbage salad. \$8.25

Persillade Lamb with Pomegranate Port Sauce

Rack of lamb encrusted in a persillade herb blend then drizzled with a pomegranate port sauce. Served with couscous and pancetta wrapped rappini. \$12.95

Desserts

Chocolate Cake and Crème Brulee Duo

Rich dark chocolate cake drizzled with cinnamon syrup and served with a petit espresso crème brulee. \$2.95

Orange Olive Oil Couscous Cake

A wonderful sponge cake containing orange zest and couscous. Served with a berry compote and basil whipped cream. \$2.95