

# *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*

#### *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 Truffle Cake and Crème Brulee Duo*

Rich dark chocolate truffle 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