

Gemmell's Restaurant
Proudly Presents
“Dinner for Two”
Four courses

First Course

Choice of one shared Appetizer:

Champignons

*Mushrooms sautéed with an herb butter,
Drizzled with extra virgin olive oil*

Feuillete

*Chef Byron's specialty, House Made Puff Pastry Pillow in a Creamy Herb White
Wine sauce and Asparagus spears*

Pate D Canard

*The chef's blend of duck liver and cognac into an airy mousse
Served with toast points and aspic*

Second Course

Veloute or Salade

(Soup or Salad)

Choice of one per person:

Mixed Organic Baby Green Salade

*Fresh Baby Greens and wedges of Fresh Roma Tomatoes tossed
In Bordeaux Vinaigrette dressing then topped with walnuts*

Veloute te de Champignons

(Cream of Mushroom Soup)

Veloute te de Asperge

(Cream of Asparagus Soup)

Or

Hearts of Romaine

*Heart of Romaine, with roasted walnuts, crumbled point Reyes blue cheese,
diced tomatoes, topped with a bordeaux vinaigrette dressing*

“Dinner for Two”

Entrees

Choice of one per person:

French Crepes, filled with Chicken and Mushroom

*Tender Chicken breast, sliced mushroom sautéed then wrapped
in a crepe and finished in a rich light creamy sauce,
served with seasonal Vegetables*

Darnes de Saumon Pouchees

*Fresh Wild Salmon poached and finished in a champagne lemon dill
light cream sauce, served with a side of rice and assorted Vegetables*

Sand Dabs Meunière

*Delicate Sand Dabs, sautéed with white wine,
Demi-Glaze, lemon and Butter sauce, served with fresh vegetables and rice*

Prime Top Sirloin Steak Au Poivre

*Prime Top Sirloin Steak seared to perfection then finished in a
Bordelaise Sauce and accompanied with garlic roasted baby potatoes
Then with chef's selection of fresh vegetables*

Angel Hair Pasta

*Fresh fine Pasta, tossed in Extra Virgin Oil, freshly chopped
Roma Tomatoes, fresh Basil,
Sautéed Garlic and topped with fresh tender vegetables*

Dessert

Choices of one:

Choux a la crème Patissiere

*Choux filled with pastry cream, iced with caramelized sugar,
dusted with confectioner sugar and an array of fruit*

Myer Lemon Tart

*with a sweet and tart taste of lemon, fresh out of our
kitchen in a shortbread crust*

Crème Brule

Creamy, smooth as silk on the tongue, and caramelized sugar

Beverage

Choice of one per person:

Coffee, tea hot or cold or soft drink