



THE RESTAURANT AT
PENINSULA RIDGE

Menulicious
March 27-30 2008

Dinner

\$35.00

Plus applicable taxes and gratuities

First Course

Tender Greens
Cherry Tomato, Cucumber, Gooseberries
with crumbled local Feta
Red onion vinaigrette

or

NEW ENGLAND Style
Clam Chowder

Main Course

CHARDONNAY & PEAR Braised PORK RIBS
With house potato and SEASONAL VEGETABLE

or

SEARED BREAST OF CHICKEN STUFFED WITH
APPLE & 3 YEAR OLD GOUDA ON HOUSE POTATO,
SEASONAL VEGETABLES

For Dessert

Chef's Selection



THE RESTAURANT AT
PENINSULA RIDGE

Menulicious
March 27-30 2008

Lunch

\$20.00

Plus applicable taxes and gratuities

First Course

Tender Greens
Cherry Tomato, Cucumber, Gooseberries
with crumbled local Feta
Red onion vinaigrette

or

NEW ENGLAND Style
Clam Chowder

Main Course

TAGIATELLE PASTA WITH LWAITH LAMB SAUSAGE
RAPINI, FETA CHEESE IN A LIGHT TOMATO SAUCE

or

PAN SEARED TROUT
WITH A LEEK & DILL CREAM SAUCE

For Dessert

Chef's Selection