

FINE DINING DINNER

Wednesday, October 7, 2009
5:00 p.m. - 9:30 p.m.
Compass Room
at Shafer Court Dining Center

Call (804) 827- 1385 to place your reservation today!

>> Starters

Jumbo lump crab bisque finished with dry sherry

Fried green tomatoes- tomatoes soaked in buttermilk, dredged in cornmeal and fried served over sweet greens with goat cheese and whole grain mustard vinaigrette

Spinach & basil salad with toasted walnuts, sliced pears and balsamic glaze

Spiced pumpkin, lentil and goat cheese salad drizzled with extra virgin olive oil & red wine vinegar drizzle

Lobster & asparagus ravioli with lemon cream and grilled gulf shrimp

>> Entrees

(Seasonal accompaniments where appropriate)

Classic prime rib of beef with twisted yorkshire pudding

Vegetarian spinach & roasted garlic tortelloni, tossed with feta cheese, kalamata olives with Italian-style marinara sauce and fresh basil leaves

Seared stuffed breast of chicken with proscuitto, mozzarella, fresh basil and jus lie

Grilled tuna steak over cilantro-scented basmati rice with Mediterranean butter

Braised beef short ribs with red wine gravy

Maryland-style crab cakes with lemon-dill remoudale

>> Desserts

Trio of chocolate mousse in tulip cups

Apple pie ala mode

Triple layer pumpkin cheesecake

Oreo cheesecake

Dine-in by reservation only
Dine in for 9 dining plan swipes
Take-out for 7 dining plan swipes

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