

# MOTHER'S DAY 2009

**2-Course Prix Fixe** includes choice of Entrée and Sensational Dessert\* 19.99 per person

**3-Course Prix Fixe** includes choice of Soup or Salad, Entrée and Sensational Dessert\* 24.99 per person

*Suggested wines follow each course. [v] Vegetarian*

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## SOUPS & SALADS

**Butternut Squash Soup** butternut squash, red delicious apples and fresh rosemary

2006 Caymus Conundrum (California) 12.99

**Italian Wedding** mini Italian meatballs, tender chicken, pasta and spinach in a light chicken broth

2006 Bollini Pinot Grigio (Trentino, Italy) 7.99

**Spinach Walnut Salad** spinach and arugula tossed with toasted walnuts, red onions, diced apples, crumbled goat cheese, crispy bacon and honey lime vinaigrette

2006 Bollini Pinot Grigio (Trentino, Italia) 7.99

**Cesar Salad** [v] romaine with Caesar dressing and toasted focaccia (add chicken to make this an entrée)

2008 Oyster Bay Sauvignon Blanc (New Zealand) 9.99

**Pear Almond Salad** [v] arugula greens, pears, dried cherries and toasted almonds with balsamic vinaigrette

2006 Bollini Pinot Grigio (Trentino, Italy) 7.99

## ENTRÉES

**Crab and Pear Quiche** sweet crab meat with julienned pears, fresh tarragon and gruyere cheese

2008 Oyster Bay Sauvignon Blanc (New Zealand) 9.99

**Lobster Roll** chunks of lobster tossed with celery, onion, aioli and fresh tarragon

2007 Caymus Conundrum (California) 10.99

**Asparagus Quiche** [v] roasted asparagus and red pepper tart served with arugula salad dressed in light lemon vinaigrette  
Baked with asparagus, cheese

2005 Crios de Susana Balbo Syrah/Bonarda (Mendoza, Argentina) 6.99

**Garden Penne Pasta** [v] penne pasta with roasted tomatoes, broccoli, parmesan cheese and tomato infused oil with roasted chicken breast add 3.00

2006 Bollini Pinot Grigio (Trentino, Italy) 10.99

**Mediterranean Pizza** [v] fresh mozzarella, roasted tomatoes and fresh basil leaves with balsamic reduction

2005 St. Francis "Old Vine" Zinfandel (Sonoma) 10.99

## \*PLATED DESSERTS

### Molten Chocolate

Baked-to-order warm chocolate cake with a gooey center, served with coffee gelato, milk chocolate covered almonds and Valrhona chocolate sauce

Taylor Fladgate Twenty Year Old Tawny (Douro) 12.99

### Apple a La Mode

Warm Macintosh apple and cranberry tart served with Tahitian vanilla gelato, lavender soaked hazelnut financier and honey caramel sauce

Lustau Solera Reserva Moscatel Superior "Emilin" (Spain) 7.99

### Coconut Caipirinha

Lime genoise cake with drunken pineapple and rich coconut creme

2006 Inniskillin Vidal Ice Wine (Niagara, Canada) 18.99

### Tiramisu Delizioso

Finale-style tiramisu with coffee gelee and layers of buttery pistachio wafers, vanilla gelato and fig puree

2003 Domaine Sigalas Vin Santo (Santorini) 14.99

### Gelati & Sorbets

Flavors selected daily by our chef

### Crème Brûlée

Vanilla cream caramelized a la minute by our chefs, garnished with orange butter cookies and fresh fruit

Leacock's Aged Five Year Old Malmsey (Madeira) 7.99

### Finale Cheesecake

Our light, creamy, crust-less cheesecake served with diced strawberries tossed in cinnamon spiced rhubarb sauce

Ten Year Old Tawny: Warre's "Sir William" (Douro) 9.99

### Boston Cream

Finale's version of the famed dessert featuring yellow cake, cream and chocolate. Also includes chocolate whoopie pies, a vanilla gelato sandwich with cherry almond Florentines, apricot sauce and fresh fruit

Ten Year Old Tawny: Offley (Douro) 10.99

### Chocolate Cashew Tart

Warm Valrhona Caraibe Chocolate Cashew tart with sesame Florentine, chocolate salt, dulce de leche gelato and rich lemon curd

Lustau Solera Reserva "Tintilla De Rota" (Spain) 9.99

## SAMPLING FLIGHTS

**Sparkling Wine Flight** Montsarra Cava, Nino Franco "Rustico" Prosecco, Domain Chandon Brut 10.99

**Late Harvest Flight** Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Rosenblum Viognier 13.99

**Three Port Flight** 10 Year Offley, 20 Year Taylor Fladgate, 30 Year Taylor Fladgate 16.99

**Executive Pastry Chef:** Nicole Coady

*All desserts are prepared on the same equipment and may contain trace amounts of nuts.*