

## **TALLGRASS RETRO DINNER**

August 25<sup>th</sup>, 27<sup>th</sup> & Sept. 1<sup>st</sup> / \$79  
Must mention name of Special Dinner when making reservations

- ★ Wild Mushroom Ravioli,  
Foie Gras Veloute
- ★ Faroe Island Salmon Paillard,  
Capers, Lemon Beurre Blanc
- ★ Exotic Basket of Lobster,  
Scallop & Prawn, Baby Greens,  
Vanilla Dressing
- ★ Roasted Rack of Organic Lamb,  
Parmesan Gnocchi, Gorgonzola Sauce
- ★ Chocolate Tower of Flourless  
Chocolate Torte, Raspberries,  
Grand Marnier White Chocolate  
Mousse

## **SUMMER'S END DINNER**

All Wednesdays & Thursdays in August / \$39  
Must mention name of Special Dinner when making reservations

- ☀ House Smoked Salmon &  
Mozzarella Stuffed Tomato  
Basil Emulsion
- ☀ Shrimp, Amish Chicken Breast,  
Corn, Zucchini & Chorizo Chowder
- ☀ Strawberry & Blueberry Pie  
Vanilla Glace

## **TALLGRASS RETRO SPECIALS**

Every day in August

- 🍷 Exotic Basket of Lobster, Scallop &  
Prawn, Vanilla Dressing (1990)
- 🍷 Salmon Paillard, Capers  
Lemon Beurre Blanc (1984)
- 🍷 Roasted Rack of Lamb, Parmesan  
Gnocchi, Gorgonzola Sauce (1985)
- 🍷 Tallgrass Chocolate Tower (1987)