

INDIANA HOTEL
LOBBY DINING
FEBRUARY 10, 2009

CAMELOT

TENDERLOIN MEDALLIONS \$40

TWO TENDERLOIN MEDALLIONS CHAR CRILLED TO PERFECTION AND SEATED ATOP A POTATO CAKE. TOPPED WITH CARAMELIZED ONIONS AND BACON IN A CASSIS REDUCTION.

DUCK BREAST \$40

PAN-SEARED MAPLELEAF FARMS™ GLAZED WITH A SWEET AND TANGY MANGO-CHAMPAGNE SAUCE.

RAINBOW TROUT \$30

LIGHTLY SEASONED BAKED TROUT TOPPED WITH A CUCUMBER SLAW AND A CITRUS AIOLI.

VEGETARIAN OPTION \$30

TERIYAKI TOFU WITH A SESAME SEED GLAZE, SERVED WITH PICKLED GINGER, WASABI, SOY SAUCE, AND SEAWEED SALAD.

AGED WHITE CHEDDAR MASHED POTATOES

SEASONAL VEGETABLE MEDLEY

POTS DE CREME:

SWEET CUSTARD ENCASED IN BITTER SWEET CHOCOLATE. TOPPED WITH HOUSE MADE WHIPPED CREAM AND A STRAWBERRY GARNISH.

