

Dinner Specials

Sunday, September 5th, 2010

The Vanilla Bean Café

860-928-1562

APPETIZERS

Stone Fruit Salad

Baby arugula tossed with fresh local peaches, plums, red onion, goat cheese and heirloom tomato with a balsamic vinaigrette

9

Crab Cakes

Maryland style crab cakes served with an heirloom tomato caprese salad, fresh basil and cucumbers with a tartar sauce

10

ENTREES

Steak Medallion

Pan seared served with a grilled cheddar scallion potato cake, garlicky green beans and a wild mushroom pan sauce

21

Tuna

Grilled tuna served over a late summer succotash of local grilled corn, poblano chilies, heirloom tomato and leeks on a bed of baby spinach

20

Grilled Pork Loin

Grilled pork loin served with wild rice, grilled nectarine and sautéed collard greens with a chicken stock reduction

20

Baked Manicotti

Two stuffed manicotti filled with ricotta and mozzarella, with our marinara sauce, sautéed spinach and wild mushroom topped with melted asiago served with a side Caesar salad and grilled asiago bread

18

Spinach Ravioli

Large ravioli filled with ricotta, mozzarella, spinach, and parmesan in a roasted garlic sauce with hen of the wood mushroom, honey mushrooms and shitake and wilted spinach

18

Quiche Lorraine

Served with fresh fruit and a side house salad

9.5