

DALYA'S

PRIX FIXE LUNCH MENU

3 COURSE PRIX FIXE LUNCH MENU @ \$21.95 PER PERSON, EXCLUDING TAX, TIP & BEVERAGES

APPETIZERS

SOUP OF THE DAY

or

CAESAR SALAD

WITH GRATED PARMESAN CHEESE

or

WEDGE SALAD

WITH BLUE CHEESE DRESSING & BACON

or

MIXED BABY GREENS

WITH APPLE, CELERY, TOASTED ALMONDS & A HONEY- MUSTARD DRESSING VINAIGRETTE

ENTREES

SPAGHETTI BOLOGNESE

VEAL, PORK & BEEF RAGOUT WITH POMODORO SAUCE & PARMESAN CHEESE

or

MUSHROOM PAPPARDELLE

(vegetarian) WILD & DOMESTIC MUSHROOMS, SHALLOTS, THYME & PARMESAN CHEESE

or

FISH SPECIAL OF THE DAY

or

LINGUINE WITH MUSSELS

WITH ONIONS, GARLIC, TOMATOES, HERBS, WHITE WINE SAUCE

or

BONELESS CHICKEN BREAST

PAN SAUTEED WITH A BRANDY- BUTTER SAUCE WITH LEMON, CAPERS, FRESH HERBS.

TOPPED WITH FRESH PEAR AND SERVED WITH SEASONAL VEGETABLES

& GARLIC MASHED POTATOES

or

MAINE CRAB CAKES

WITH A SMALL SALAD, FRENCH FRIES & A LOUIS DIPPING SAUCE

or

MEDITERRANEAN BONELESS SHORT RIBLS

CERTIFIED ANGUS BEEF, BRAISED IN GUINNESS, RED WINE & ROSEMARY,

GARLIC MASHED POTATOES WITH TRUFFLE OIL & FETA CHEESE AND BRAISED VEGETABLES

DESSERTS

COUPE "LYDIA", ("house dessert" for 36 years) BEDFORD FARMS COFFEE ICE CREAM,

COFFEE- BRANDY SAUCE, WHIPPED CREAM & CHOCOLATE BITS

or

DARK & WHITE CHOCOLATE MOUSSE "NATHANIEL"

WITH AN ORANGE SAUCE & CHOCOLATE CRUNCHIES

or

WARM APPLE & CRANBERRY COBBLER

BROWN SUGAR, OATS, FLOUR & BUTTER TOPPING & BEDFORD FARMS VANILLA ICE CREAM

or

FRESH LEMON MOUSSE

WITH SEASONAL BERRIES & RASPBERRY SAUCE

or

MOROCCAN TEA LOAF

WITH PUMPKIN, CLOVES, NUTMEG, GINGER, HONEY, YOGURT, DATES, APRICOTS, WALNUTS.

SERVED WITH BEDFORD FARMS VANILLA ICE CREAM & A CARAMEL DRIZZLE.

DALYA'S

PRIX FIXE DINNER MENU

3 COURSE PRIX FIXE DINNER MENU @ \$35.00 PER PERSON, EXCLUDING TAX, TIP & BEVERAGES

APPETIZERS

SOUP OF THE DAY

- CAESAR SALAD**
WITH GRATED PARMESAN CHEESE
- or
- WEDGE SALAD**
WITH BLUE CHEESE DRESSING & BACON
- or
- MIXED BABY GREENS**
WITH APPLE, CELERY, TOASTED ALMONDS & A HONEY- MUSTARD DRESSING VINAIGRETTE
- or
- MAINE CRAB CAKE**
WITH LOUIS DIPPING SAUCE AND MIXED BABY GREENS
- or
- SHRIMP SCAMPI SAUTEED IN GARLIC BUTTER**
- or
- BEEF SIRLOIN CARPACCIO* -**
MIXED GREENS & SHAVED PARMESAN, BLACK PEPPER, CAPERS, LEMON AND TRUFFLE OIL

ENTREES

- SPAGHETTI BOLOGNESE**
VEAL, PORK & BEEF RAGOUT WITH POMODORO SAUCE & PARMESAN CHEESE
- or
- FILLET OF BLACK PEARL ATLANTIC SALMON**
QUINOA WITH OLIVES & LEMON ZEST, GREEN BEANS ALMONDINE, TOMATILLOS, CORN & OREGANO
- or
- LOBSTER "POT PIE"**
ON A LIGHT CREAM SAUCE WITH CELERY, CARROTS, POTATO, CORN, TOMATO & SHERRY
- or
- GRILLED FRESH TUNA NICOISE**
RED BLISS POTATOES, TOMATO, BOILED EGG, KALAMATA OLIVES, GREEN BEANS, PARMESAN CROUTONS & MIXED GREENS
- or
- TRUMPET ROYALE & PORTABELLA MUSHROOM PAPPARDELLE** (vegetarian)
WITH SHALLOTS, THYME & PARMESAN
- or
- "MOUNTAIN AIR FARMS" CHICKEN BALLOTINE**
STUFFED WITH MUSHROOMS, SPINACH, SHALLOTS & GARLIC, ON CREAMY ANSON MILLS ORGANIC POLENTA. GRILLED ASPARAGUS, APPLE WITH BLUE D'AUVERGNE AND A LEEKS & WHOLE GRAIN MUSTARD SAUCE
- or
- GRILLED PORK CHOP WITH PEAR**
(BONE IN) WHEATBERRY SALAD WITH PORT PLUMPED CRANBERRIES & RAISINS, CARROTS, ZUCCHINI, RED BEANS, RED ONION & APPLE
- or
- MEDITERRANEAN BONELESS SHORT RIBLS**
CERTIFIED ANGUS BEEF, BRAISED IN GUINNESS, RED WINE & ROSEMARY, GARLIC MASHED POTATOES WITH TRUFFLE OIL & FETA CHEESE AND BRAISED VEGETABLES

DESSERTS

- COUPE "LYDIA"**, ("house dessert" for 36 years) BEDFORD FARMS COFFEE ICE CREAM, COFFEE- BRANDY SAUCE, WHIPPED CREAM & CHOCOLATE BITS
- or
- DARK & WHITE CHOCOLATE MOUSSE "NATHANIEL"**
WITH AN ORANGE SAUCE & CHOCOLATE CRUNCHIES
- or
- WARM APPLE & CRANBERRY COBBLER**
BROWN SUGAR, OATS, FLOUR & BUTTER TOPPING & BEDFORD FARMS VANILLA ICE CREAM
- or
- FRESH LEMON MOUSSE**
WITH SEASONAL BERRIES & RASPBERRY SAUCE
- or
- MOROCCAN TEA LOAF**
WITH PUMPKIN, CLOVES, NUTMEG, GINGER, HONEY, YOGURT, DATES, APRICOTS, WALNUTS.
SERVED WITH BEDFORD FARMS VANILLA ICE CREAM & A CARAMEL DRIZZLE.