

DALYA'S PRIX FIX MENU - SPRING

3 COURSE PRIX FIX DINNER MENU

\$35.00 PER PERSON

EXCLUDING TAX, TIP AND BEVERAGES

APPETIZERS

CHOICE OF

SOUP OF THE DAY

OR

(virgin) **“BLOODY MARY” SHRIMP COCKTAIL**

OR

CAESAR SALAD

WITH GRATED PARMESAN CHEESE

OR

WEDGE SALAD

WITH BLUE CHEESE DRESSING & BACON

OR

MIXED BABY GREENS

WITH JICAMA, KALAMATA OLIVES, TOMATO & BALSAMIC VINAIGRETTE

OR

MAINE CRAB CAKE

WITH LOUIS DIPPING SAUCE AND MIXED BABY GREENS

OR

BEEF SIRLOIN CARPACCIO*

MIXED GREENS & SHAVED PARMESAN, BLACK PEPPER, CAPERS,
LEMON AND TRUFFLE OIL

ENTREES

CHOICE OF:

GRILLED BLACK PEARL ATLANTIC SALMON

QUINOA, GRILLED ASPARAGUS, HONEY TOASTED CASHEWS, HONEY- CINNAMON ALMONDS,
& AN ORANGE- FRESH TARRAGON- SAUVIGNON BLANC SAUCE (WHITEHAVEN VINEYARDS)

OR

MUSHROOM RISOTTO (vegetarian)

WILD & DOMESTIC MUSHROOMS, PARMESAN CHEESE, GRILLED EGGPLANT & TOMATOES

OR

SEMI BONELESS ROASTED HALF CHICKEN

MARINATED IN GARLIC, HERBS & LEMON, WITH ROASTED CHICKEN GRAVY,
CRANBERRY- ORANGE RELISH, SEASONAL VEGETABLES & GARLIC MASHED POTATOES

OR

GRILLED SIRLOIN STEAK *

GRILLED ASPARAGUS, BLUE D'AUVERGNE BUTTER,
ROASTED POTATOES & A FIVE MUSHROOM RED WINE SAUCE

DESSERTS

CHOICE OF:

COUPE “LYDIA”, BEDFORD FARMS COFFEE ICE CREAM,
COFFEE- BRANDY SAUCE, WHIPPED CREAM & CHOCOLATE BITS

OR

FRESH LEMON MOUSSE WITH SEASONAL BERRIES

& RASPBERRY SAUCE

OR

WARM CHOCOLATE BOURBON PECAN BREAD PUDDING,

BEDFORD FARMS VANILLA ICE CREAM & CHOCOLATE BOURBON SAUCE

* *

04/09 18% Gratuity will be added for parties of 6 or more

DALYA'S

Restaurant at Bedford Farms

PRIX FIXE LUNCH MENU / SERVED MONDAY THROUGH FRIDAY 11.30 AM - 2.00 PM

\$21.95 PER PERSON, EXCLUDING TAX, TIP AND BEVERAGES

CHOICE OF:

SOUP OF THE DAY

CAESAR SALAD

with Parmesan cheese, croutons & Spanish white anchovies

MIXED BABY GREENS

with jicama, black radish, carrot, kalamata olives, tomato & Champagne vinaigrette

CHOICE OF:

MAINE CRAB CAKES

with a small salad, French fries & a Louis dipping sauce

SEARED SEA SCALLOPS

on red & golden beets, with apple, endive, scallions & Champagne vinaigrette

LINGUINE WITH MUSSELS

with onions, garlic, tomatoes, fresh herbs, white wine sauce

WILD & DOMESTIC MUSHROOM RISOTTO

(vegetarian) grilled asparagus, tomato, truffle oil

BONELESS BREAST OF CHICKEN,

sautéed with a brandy butter sauce with lemon, capers, fresh herbs
& fresh pear, seasonal vegetables, & garlic mashed potatoes

GRILLED SIRLOIN STEAK,

mushroom- red wine sauce, Blue D'Auvergne butter, seasonal vegetables & garlic mashed potatoes

MEDITERRANEAN POTROAST

garlic mashed potatoes with truffle oil & feta cheese & braised vegetables

CHOICE OF:

COUPE "LYDIA"

Bedford Farms coffee ice cream, exclusively made for Dalya's,
coffee brandy sauce, whipped cream & chocolate bits (our "house dessert" for over 30 years)

FRESH LEMON MOUSSE WITH SEASONAL BERRIES

& raspberry sauce

CHOCOLATE BOURBON PECAN BREAD PUDDING

with Bedford Farms vanilla ice cream, coco cream & chocolate Bourbon sauce

Unfortunately we can not accommodate special requests or substitutions with above menu

18% gratuity will be automatically added for parties of 6 or more

20 NORTH ROAD BEDFORD MA. 781-275-0700

WWW.DALYAS.COM