



HAYDN ZUG'S RESTAURANT

Mother's Day

2010

Appetizers

Cheesy Chowder

Our famous Vegetable Cheddar Cheese Soup

French Onion Soup Gratin

Brie & Sour Cherry Spring Roll

Port wine reduction and arugula salad

Panzanella Stuffed Heirloom Tomato

Spiced Tiger Shrimp with Watermelon Brulee

Over field greens

Salad

Haydn's Traditional Caesar Salad

*Chopped Romaine Lettuce tossed with Caesar Dressing,
Croutons & Grated Parmesan*

Fresh Baby Spinach Salad

*Topped with Grape Tomatoes, Almonds, Bacon Bits,
Croutons & Red Onion with Sweet & Sour Dressing*

Fresh Strawberry Watercress Salad

*Field Greens, watercress, golden raisins, toasted almonds & fresh strawberries tossed
with champagne vinaigrette served with warm three cheese beignets*



Entrees

12oz Certified Angus Prime Rib

*Rosemary Au Jus & Fresh Horseradish
Served with Garlic Mashed Potatoes & Vegetable*

*Pan Seared European Style Chicken Breast
With Boursin & Crab stuffed ravioli tossed in brown butter*

*Slow Roasted Half Duckling Ala orange
With Wild grain & rice pilaf*

*Filet of Tenderloin Chesapeake
6 Oz Filet topped with Jumbo Lump Crab & Lobster Sauce*

*Parmesan & Fresh Basil Crusted Alaskan Halibut
Grilled Spring Vegetable Ratatouille*

*Jumbo Lump Crab Cakes
With Remoulade*

*Grilled Veal Tenderloin
Sautéed Fingerling Potatoes & Vanilla scented peas, carrots & pearl onions*

Desserts

*Triple Chocolate Collage Cake
Espresso Anglaise*

*Fresh Raspberry Bomb
Crème Anglaise*

*Lemon Chiffon Cream Cake
Fresh berry sauce*

Bananas Foster

Coffee Tea

\$59.95 per Person