

Dover Dines Restaurant Week 2015 Menu

Thursday, June 19 – Saturday, June 27, 2015

Appetizers

Vichyssoise (Chilled Cream of Potato Leek Soup) Goat Cheese Spinach Salad with Pecans and Blueberry Vinaigrette Vegetable Spring Roll with Sweet Chili Sauce

Entrees

Jamaican Jerk Braised Country Spare Ribs Crabmeat-stuffed Tilapia, Champagne Béarnaise Sauce Chicken Roulade with Cornbread Stuffing Tasso Fondue

Sides

Roasted Red Bliss Potatoes Summer Squash and Zucchini in White Wine Garlic Butter

Desserts

Fresh Strawberry~Rhubard Crisp Campfire Smores

Add Tribeca Bread service to Dover Dines menu......\$2 per table

\$19.95 per person, plus tax

"Laissez Les Bon Temps Rouler"

Chris "Koz" Kozlowski, *Chef~Owner* Doug Hickman, *Chef de Cuisine*

(Menu subject to change based on item availability. Absolutely no substitutions, please.)