

Royal Argosy Seated-Served Dinner Menu 2006

For evening events that call for a little more formality or when you need to have a longer presentation, we recommend a seated-served meal. Start with warm bread and our chef-created alder smoked salmon mousse. Your salad is next followed by your entrée choice – complete with seasonal vegetables and the best garlic-mashed potatoes you've ever tasted. Be sure to save room for our amazing desserts.

WARM, WHOLE GRAIN ARTISAN BREAD BASKET WITH ALDER SMOKED SALMON MOUSSE

STARTER CHOICES *(Select one item only)*

~Hearts Of Baby Romaine~

Blue cheese dressing, toasted hazelnuts, tomato and chopped egg

~Gathered Greens~

Baby field greens tossed with stone ground mustard and rosemary vinaigrette,
Shaved bartlett pear, crumbled feta cheese and roasted red peppers



ENTRÉE CHOICES *(Select one item only)*

~Alaskan Halibut and Top Sirloin of Beef~

Tender halibut in a béarnaise sauce & roasted center-cut sirloin with rosemary pinot noir sauce,
Market vegetables and garlic parmesan mashed potatoes

~Wild Chinook Salmon and Top Sirloin of Beef~

Char-grilled Alaskan salmon with smoked tomato beurre blanc
And roasted center-cut sirloin with rosemary pinot noir sauce, served with
Market vegetables and garlic parmesan mashed potatoes

~Wild Chinook Salmon~

Char-grilled Alaskan king salmon with smoked tomato beurre blanc,
Market vegetables and garlic parmesan mashed potatoes

~Caribbean Calypso Chicken~

Chicken breast marinated in fresh lime juice, garlic and serrano chilies,
Baked and served with rum-laced fruit salsa market vegetables and pineapple rice

~Grilled Portabella Mushroom~

Served with garlic mashed potatoes, grilled market vegetables,
Fire roasted tomatoes and topped with smoked tomato vinaigrette



DESSERT CHOICES *(Select one item only)*

~Dark Chocolate Tower of Decadence~

Dark chocolate buttercream on chocolate shortbread
With caramel and dark chocolate sauces

~Pear Caramel Cheesecake~

Rich, creamy cheesecake with pears, caramel sauce
And traditional graham cracker crust

~Red Velvet Cake~

Red velvet cake layered with white chocolate mousse
And served with raspberry sauce and shaved white chocolate