



FLAVORS RESTAURANT

FIRST COURSE

BUTTER NUT SQUASH BISQUE

Vegetable based butter nut squash bisque

FLAVORS SALAD

Organic baby mixed greens, sliced pears, toasted pecans, dressed with orange vinaigrette and crumbled gorgonzola cheese

BOSC PEAR SALAD

Roasted bosc pears, dried cranberries, toasted pecans over organic baby mixed greens dressed BOSC with honey balsamic vinaigrette & crumbled blue cheese

CALAMARI ALLA GRIGLIA

Fresh rings of calamari lightly dusted with panko bread crumbs, fresh herbs and garlic, broiled to perfection and served over sliced vine-ripened tomatoes, drizzled with lemon mosto

SECOND COURSE

ROASTED FREE-RANGE CHICKEN BREAST

Braised free-range chicken breast in soy sauce, star anise, fresh ginger, served with basmati rice and saute baby bok choy

STUFFED PORK TENDERLOIN

White marble farms pork tenderloin stuffed with asiago cheese and fresh spinach, in a wild mushroom marsala sauce, served with sweet whipped potatoes and saute vegetables

FILLET MIGNON AI FUNGI

Grilled petit beef tenderloin topped with wild mushroom duxell and blue cheese and herb compound butter, served with grilled asparagus and whipped potatoes

SALMON SATAY

Grilled king salmon fillet with skewer sea scallops and shrimp, raspberry BBQ glazed and served with Cuban rice and saute vegetables

THIRD COURSE

CLASIC CRÈME BRULÉ'

WILD BERRY SHORT CAKE

CHOCOLATE LAVA CAKE.

Three- course prix fix menu

\$ 24.00

Reservations suggested

Please call to make your reservations at 843 785 31 15

This offer ends February 7, 2010

Not valid with any other offers