



MEMORIAL WEEKEND SUPPER
Oswego Hills 2008

Menu
includes

Spring Salad

*red grapes, rogue river blue cheese, spiced walnuts, organic greens
champagne vinaigrette*

choice of entrée

Crab & Asparagus Fettuccine

fresh made pasta, garlic and lemon cream sauce

Grilled Prawns

roasted tomato burre blanc

Flat Iron Steak

grilled st helena farms 8oz meat, huckleberry demi

entrees served with local asparagus and grilled polenta with black truffle butter

****combo is also available for the steak and prawn****

dessert

strawberry rhubarb & lemon semolina shortcake

fresh chantilly cream

*all inclusive
twenty dollars*