

# Century Kitchen

## Dinner Menu

### STARTERS

*Sweet Corn Chowder with Smoked Trout and Chives*  
\$6

*Fried Chevre with Fresh Tomatoes, Basil, Mixed Lettuces and Balsamic Vinaigrette*  
\$7

*Pan Seared Salmon Cake with Provencal Salad and Tomato Coulis*  
\$8

*Diced Watermelon, Feta Cheese and Kalamata Olives tossed with Red Wine Vinaigrette*  
*Bed of Bibb Lettuce*  
\$7

*Coriander Spiced Shrimp over Classic Tabouleh*  
\$8

### ENTREES

*Cast Iron Seared Filet Mignon with Yukon Gold Mashed Potatoes*  
*Marchand de Vin*  
\$25

*Fricassee of Lobster, Field Peas, Sweet Corn and Tomatoes*  
*Braised with Lemon and Herb Butter*  
\$24

*Mixed Mushrooms, Asparagus, Country Ham and Spring Onions*  
*Tossed with Tagliatelle, Vegetable Stock and Cream*  
\$22

*Roasted Rack of Lamb over Israeli Cous Cous and Lemon Parsley Brown Butter*  
*French Bean, Feta and Tomato Salad*  
\$24

*Flank Steak Roulade with Spinach, Boiled Egg and Panko Stuffing*  
*Wilted Greens, Lyonnaise Potatoes and Mustard Vinaigrette*  
\$22