

# *Dinner Dance Menus*

*Saturday, April 3, 2010 Dinner Dance with Pleasure Groove*

## *Primo*

**Farfalle Paglia Fieno – bow tie pasta with prosciutto, peas, mushrooms, cream and Asiago cheese**

## *Salad*

**Kemoll's House salad**

## *Double Entrée*

*served with asparagus*

**Grilled Filet Mignon on a bed of demi-glace (a rich, French brown sauce)  
and**

**Petto di Pollo au Poivre – boneless breast in tart cream sauce  
with green peppercorns**

## *Dessert*

**Italian Creak Cake with our Rum Praline Sauce**

*Sunday, The 4<sup>th</sup> of July, 2010 with Everyday People*

## *Primo*

**Farfalle Toscano – bow tie pasta tossed with salmon, capers, cream and Asiago cheese**

## *Salad*

**Kemoll's House salad**

## *Double Entrée*

*served with asparagus*

**Steak Hunter-style – Grilled filet mignon with a roasted garlic and mushroom sauce  
and**

**Petto di Pollo Agro Dolce – boneless breast in sweet sour sauce  
with toasted almonds, raisins and capers**

## *Dessert*

**Tiramisù with fresh berries**

*Kemoll's hot garlic cheese bread, cocktails, wine and coffee included with above menus.*