



The Manor on Glen Lake

Glen Lake Restaurant Week Menu 2017

A three course dining experience. Choose one item from each section | \$30

First Course

- Mixed Greens with dried cherries, almonds and cherry vinaigrette dressing
 - Three crab stuffed shrimps with a remoulade sauce
 - Seafood Bisque

Serving suggestion: *Pair with a glass of Fishtown White*

Second Course

- Asian glazed roasted duck with rice and house vegetable
Serving suggestion: *Pair with a glass of Dohetta wine by Ciccone*
- Parmesian Crusted White fish with rice and house vegetable
Serving suggestion: *Pair with a glass of Pinot Grigio*
- Chicken Marsala on a bed of noodles
Serving suggestion: *Pair with a glass of Glass of Dry Reisling*

Third Course

- Fresh berry trifle
- Vanilla bean Ice Cream rolled in Pecans in a pool of Chocolate
 - Chocolate Mousse

Serving suggestion: *Accompany with a glass of Moscato or Dessert wine*

