

Paulette's

\$20.12 3-Course Dinner

Served Every Monday in January

(NO SUBSTITUTIONS PLEASE)

First Course

FIELD GREENS SALAD

*Mixed filed greens, iceberg romaine, tomatoes, cucumbers and carrots
tossed in tarragon vinaigrette*

or

SOUP OF THE DAY

Made fresh daily

Second Course

CHICKEN SICILIAN

*Tender chicken breast breaded with fresh garlic, Parmesan cheese and Italian seasonings and sautéed,
served with angel hair and today's fresh vegetable*

or

GRILLED PORK TENDERLOIN

Grilled pork tenderloin with sun-dried cherry port sauce, whipped potatoes, and fresh green beans

Third Course

WHITE CHOCOLATE BREAD PUDDING

*White chocolate and raspberries baked in an egg bread custard,
topped with cream anglaise and Chambord syrup*

or

FRESH STRAWBERRY CREPE

*Fresh strawberries sliced and tossed in brown sugar, folded in a fresh crepe
with orange apricot sauce and whipped cream*