

Mother's Day at The Corwin Peddler
Sunday, May 9th 2010

First Course

Spring Pea Soup

Vegetable Ribbon Salad

Fresh vegetables served on a bed of tomato, lightly dressed with lemon vinaigrette and balsamic glaze.

Second Course

Tagliatelle with Shiitake Mushrooms

House-made pasta, sautéed shiitake mushrooms, garlic, red pepper flakes and parsley.

Gruyere Chicken en Croûte

Chicken, roasted red peppers, spinach and cheese wrapped in phyllo pastry. Served with Swiss chard and roasted fingerling potatoes.

Third Course

Mango Salsa Sundae

Ice cream, house-made mango, strawberry and kiwi salsa in a crispy cup frosted with cinnamon sugar

Warm Chocolate Soufflé with Crème Anglaise

19.99 Per Person

Reservation are preferred and can be made at
info@thecorwinpeddler.com

We are happy to serve your wine, without charge.