

Early Bird and Banter will meet on Wednesday, August 27th at The Studio 20 Executive Park Road Suite 200 at 5 P.M. The menu consists of a Starter, an Entrée and Dessert.

Starters

Shrimp & Vidalia Onion Bisque

Chef's Soup du Jour

'Studio' Salad *contains nuts- roasted shallot vinaigrette

Grilled Heart of Romaine * vegan- beet infused Caesar dressing

Escargot 'Ala Maisonette"- sauteed with garlic, shallots & pernod

Crispy Belizean 'Meat Pie'*vegan- fried up with spicy onion sauce

Beet & Chick Pea Hummus*vegan – homemade flatbread & cucumber

Entrees

Grouper Fillet – shrimp, parmesan cheese & sauce beurre blanc

Salmon Fillet – pecans, butternut squash & maple glaze

Seared Diver Scallops – leek-mushroom cream & ravioli

'Steak' & Mushroom Crepe *vegan – bell peppers, spinach & carrot – ginger puree

Filet Mignon – goat cheese, Cabernet reduction

Breast of duck – sweet & spicy sesame glaze

Australian Lamb Chops – rosemary gravy

Hippie Loaf *vegan – lentil – vegetable loaf, red wine gravy

Desserts

Crème Caramel

Blueberry Crumb Cake

Chocolate Torte

Back by popular demand! Since The Studio is not open on Mondays, we will instead dine on a Wednesday. The cost of the dinner, including tax and gratuity is \$44. If you plan to join us, please leave cash or a check payable to Nancy Sigmund in the basket on the porch at 10 Sedge Fern Drive by Monday, August 25th .