

Foster's Restaurant & Wine Bar

DINNER MENU

SOUPS

Roasted Garlic & Oyster
with fresh spinach lace
5.25

Winter Vegetable Stew
with parmesan croutons
4.75

APPETIZERS

Roasted Duck Cakes
with hazelnuts and sweet pepper coulis
6.50

Fresh Foie Gras 'A'
with seasonal garnish
12.00

Chilled Seafood Sundry
of house smoked salmon, oysters on the
half shell and assorted seafood salads
8.00

Bruschetta
grilled garlic bread with
portabello & shiitake mushroom ragout
5.50

SALADS

Poached Leek
with roasted beets and spinach
5.50

Roasted Vegetable Salad
marinated vegetables with mesclun greens
5.25

Mesclun Green Salad
tossed in Foster's vinaigrette with garlic croutons
4.25

Small Dinner Salad
2.50

**John, Vickie, CJ and Wendi Wysokinski would like you to please welcome our new
Executive Chef, Gwen Kvavli Gulliksen**

An 18% gratuity will be added to your bill for parties of 6 or more.

No separate checks.

Please, no smoking in our dining rooms and Wine Bar.

Ask about our private dining rooms for parties and the upcoming holidays.

DINNER SPECIALS

Poached Scallops
with sugar snap peas, spaghetti vegetables
and tomato broth
17.00

Cassoulet
of duck and housemade lamb sausage
with cranberry lima beans
18.00

Garlic Calamari
with tri-color risotto and sautéed greens
16.50

Entrées

Seared Scallops
with fresh butternut squash risotto
16.00

Grilled Garlic Shrimp
with roasted vegetable couscous
15.00

Crabcake Provencal
sweet jumbo-lump crabmeat
served with rustic ratatouille
Market price

Bouillabaisse
lobster, shrimp, scallops & calamari
with saffron-orange broth and rouille
21.00

Lavender Scented Lamb Shank
with garlic field greens & roasted potatoes
18.00

Slow Braised Duck
with spiced lentils & winter fruit
16.50

Prime Rib of Beef
approx. one pound
served to order on or off the bone
with sweet onion tempura & jus
21.00

Chorizo Stuffed Pork Loin
with fennel & cabbage confit
and garlic wine sauce
16.00

Seafood Nicoise
seared fish-of-the-day with mirepoix of olive,
capers, tomato & citrus zest and butter sauce
16.50

Filet of Salmon
seared with fresh spinach
and red wine pepper fumet
17.50

LOBSTERS

Split roasted lobster with sweet pepper confit,
roasted potatoes, drawn butter & lemon
Market price

FOSTER'S HALL OF FAME

Be immortalized at Foster's and join the other members of this exclusive club. Enjoy one of our 4 pound lobsters and have your name engraved on a brass plate mounted in the bar.

Desserts

Cappuccino Orange
Cheesecake

Chocolate Rum Cake

McIntosh Apple Walnut Cake