

# Melodious May

Chilled Sweet Pea and Coconut Soup    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

Loaded Potato Soup    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

Asian Mushroom and Vegetable Soup    Cup 4<sup>25</sup>    Bowl 6<sup>25</sup>

Flat Bread    12<sup>00</sup>

A Wonderfully Thin Crust Brushed with Roasted Garlic Infused Extra Virgin Olive Oil, Slathered with Ricotta Cheese Strewn with Sliced Prosciutto, Mango, and Red Onion, Baked until Hot and Yummy, then Sprinkled with Chopped Fresh Basil

Bobotie    8<sup>00</sup>

Our Version of a South African Staple Ground Turkey, Nuts, Fruit and a Variety of Spices, Covered with Custard, Gently Baked, then Graced by a delightful Peach Chutney

Baked Brie    10<sup>00</sup>

A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread

Seafood Sausage    8<sup>00</sup>

Grilled Slices of Rhythm Made Smoked Seafood Sausage Set Atop Braised Fennel and Splashed with a Lemony Tarragon Butter Sauce

Pâté    10<sup>00</sup>

A Delightful Country Style Pâté of Duck, Dried Cranberries, Dried Apricots and Pistachios Accompanied by Croustades, Cornichons, Spicy Brown Mustard and Swedish Lingonberries

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Barbecue Pork Shank<sup>1</sup>    22<sup>50</sup>

A Substantial Pork Shank Slow Cooked in Our Special Tangy Barbecue Sauce Until Delightfully Tender

Veal Milanese    20<sup>00</sup>

Scaloppini of Veal with a Romano Cheese and Herb Breading, Lightly sautéed, Topped with Arugula and Grape Tomatoes Tossed in a Lemony Vinaigrette

Stuffed Chicken<sup>1</sup>    19<sup>00</sup>

Chicken Breast Bursting with Figs, Dates, Goat Cheese, and Pistachios, Splashed with a Coconut Curry Orange Sauce

## Tonight's Fresh Fish<sup>2</sup>

Halibut    29<sup>00</sup>

Swordfish    21<sup>50</sup>

Kingklip    21<sup>00</sup>

Trout    20<sup>50</sup>

Hogfish    29<sup>00</sup>

Atlantic Salmon    21<sup>00</sup>