

Join us for the Spring 2009

Talk of the Town Dinner Series

At

The Crystal Room Restaurant

A White Table treat for all

Don't miss it!

For reservations call 330.972.6615

**Jeffrey R. Neel
Chef/Manager
January 29, 2009**

Appetizer

Two crab Stuffed Mushroom caps

Salad

Vidalia Dressed Garden Salad

Entrees

**Red Snapper in Balsamic Cipollini & Tomato Sauce
19.95**

**Lemon Ginger Baked Chicken
17.95**

**Cuban Roasted Pork Panini
15.95**

**Pasta in Tomato-Pesto Sauce
16.95**

Accompianents

**Parsley Potatoes
Roasted Vegetables
Sage and Cheese Biscuits**

Dessert

Pears in Red Wine

Choice of Beverage

**Alexandra C. Muraca
Chef / Manager
February 5, 2009**

Appetizer

“Freshly Made Italian Crostinis

Salad

Strawberry Walnut Spring Mix with Light

Entrees

**Pancetta Wrapped Pork Tenderloin Medallions
19.95**

**Italian Stuffed Chicken Breasts
17.95**

**Haddock Skaneateles
18.95**

**Portabella Mushroom Burger
16.95**

Accompaniments

**Sweet Onion Mashed Potatoes
Broccoli Almandine
Freshly Baked Italian Baguette**

Dessert

Mocha Latte and Vanilla Mousse Parfait

Choice of Beverage

**Emily Edmonds
Chef / Manager
February 12, 2009**

Soup

Hearty Potato and Bacon Chowder

Salad

Caesar Salad

Entrees

**Lollipop Pork Chop
17.95**

**Country-Style Chicken Kiev
16.95**

**Potato Crusted Salmon
18.95**

**Mac N Cheese
13.95**

Accompaniments

**Glazed Carrots Roasted
Red and Yukon Gold Potatoes
Sourdough Bread**

Dessert

Strawberry Almond Shortbread

Choice of Beverage

**Jill Mazzone
Chef / Manager
February 19, 2009**

Soup

Roasted Red Pepper Soup

Salad

Spinach Salad with Glazed Pecans with Raspberry Vinaigrette

Entrees

Sirloin with Mushroom Glaze

18.95

Turkey with Raspberry Sauce

17.95

Salmon with Basil Butter

19.95

Fusili with Bell Peppers and Onions

15.95

Accompaniments

Parsley Buttered Potatoes

Lemon Broccoli

Soft Dinner Rolls

Dessert

Caramel Apple Pecan Cheesecake

All served with beverage of choice

**Brittany Trott
Chef/Manager
February 26, 2009**

**Appetizer
Zucchini Fritii**

**Salad
Caesar Salad**

**Entrees
Linguine with Clams in Alfredo Sauce
19.95**

**Beef Romano
18.95**

**Chicken Piccata
16.95**

**Eggplant Parmigianino
15.95**

**Accompaniments
Baked Potato
Sautéed Garlic Asparagus
French Bread**

**Dessert
Tiramisu**

Choice of beverage

**Alexandra C. Muraca
Chef / Manager
March 5, 2009**

“Boun Italiano Alimento!”

Appetizer

Chicken and Vegetable Skewers in Sweet Brown Sauce

Salad

**Spring Mix with Honey Garlic Vinaigrette served in an Asiago Bay Cheese
Bowl**

Entrees

**Filet Minion with Merlot Demi-Glaze
19.95**

**Chicken Rigatoni with Spicy Vodka Sauce
17.95**

**Steamed Fresh Littleneck Clams with Melted Butter
18.95**

**Rigatoni Pasta with Freshly made Marinara Sauce
16.95**

Accompaniments

**Sautéed Green Beans and Red Bell Peppers
Freshly Baked Italian Baguette**

Dessert

Italian Pizza Fritte

Choice of beverage

**Brian Clark
Manager/Chef
March 12, 2009**

Appetizer

Garden Stuffed Mushrooms

Salad

Midsummer Artichoke Salad

Entrées:

**Tenderloin of Beef with Blue Cheese
19.95**

**Country Chicken Piccata
18.95**

**Pan-Fried Catfish
17.95**

**Country Pasta with Mozzarella
16.95**

Sides

**Asparagus with Garlic Mustard
Southern Peas and Rice
Honey Wheat Bread**

Dessert

Dutch Apple Pie

Choice of Beverage

**Wei-Chu Liu
Chef/Manager
March 26, 2009**

Appetizer

Prosciutto Lettuce Wraps

Salad

Salad Nicoise

Entrées

**Oven-Fried pecan Catfish
16.95**

**Pork Tenderloin Au Poivre
18.95**

**Pan-Fried Chicken with Pan Gravy
17.95**

**Tortellini with Butternut Squash and Broccoli Sauce
15.95**

Accompaniments

**Breadstick
Broccoli Almandine**

Dessert

Chocolate Flourless Cake

**Emily Edmonds
Chef / Manager
April 2, 2009**

**Soup
Cherry Soup**

**Salad
Tomato Spinach Salad**

**Entrees
Smoked Oven-Roast Ribs
19.95**

**Pineapple-Tarragon Chicken
17.95**

**Spicy Tilapia with Olives and Tomatoes
18.95**

**Pineapple Enchiladas
16.95**

**Accompaniments
Sautéed Sesame Seed Corn
White Rice
Foccocia Bread**

**Dessert
Berry Pound Cake**

Choice of Beverage

**Chef / Manager
Jill Mazzone
April 9, 2009**

Appetizer

Grilled Vegetable Bruschetta

Salad

Colorful Fruit Salad with Raspberry Dressing

Entrees:

**Pecan Crusted Pork Tenderloin
19.95**

**Chicken with Apple Lime Sauce
17.95**

**Catfish with Fresh Garden Salsa
18.95**

**Stir-Fry Asparagus with Shitake Mushrooms
17.95**

Accompaniments:

**Herb Asparagus
Cilantro Rice
Soft Dinner Rolls**

Dessert:

Raspberry Swirl White Chocolate Cheesecake

Served with beverage of choice

**Brittany Trott
Chef/Manager –
April 16, 2009**

**Appetizer
Cajun Shrimp**

**Salad
Strawberry Spinach Salad**

**Entrées
Blackened Grouper
19.95**

**Beef Brisket
17.95**

**Cajun Spiced Chicken
17.95**

**Stuffed Peppers
16.95**

**Accompaniments
Rice Pilaf,
Corn on the Cob
Cornbread**

**Dessert
Bread Pudding**

Choice of Beverage

**Jeffrey R. Neel
Chef/Manager
4-23-09**

**Soup
French Onion Soup**

**Salad
White Bean & Tomato Salad**

**Entrees
Flounder with Spinach and Almonds
19.95**

**Pan Fried Chicken Cutlets
16.95**

**Pork Medallions with Mushroom Sauce
17.95**

**Pasta with Peas and Onions
15.95**

**Accompaniments
Greek Roasted Potatoes
Sautéed Collard Greens
Baguettes**

**Dessert
Honey Peach and Blackberry Cobbler
Choice of Beverage**