

Reynolds Tavern

First Course

Fennel and Arugula Salad

Vegetable Terrine Timbale Napoleon

Second Course

Chicken Chesapeake

Stuffed chicken breast with seafood cake served over supreme sauce

Mustard Seed Encrusted Salmon

Pan seared in scampi sauce; served over asparagus spears and topped with plum tomato relish

Pork Tenderloin Scaloppine

Pan seared medallion of pork tenderloin; and apple slices in brandy sauce

Dessert Selection

Basil Panna Cotta

Apricot Mousse

Annapolis Restaurant Week Menu
Monday February 20 - Sunday February 26, 2012
Reynolds Tavern
7 Church Circle 410.295.9555
\$32.95 3 Course Dinner