



DINE ORIGINALS WEEK

MARCH 8 - 14, 2010



THE BURGUNDY ROOM

641 N. High Street, Columbus 43215

614-464-WINE burgundyroom.net

three-course Dinner - \$20.10 per diner

tax, gratuity and beverage are not included

FIRST COURSE (CHOOSE ONE)

SQUASH AND GOAT CHEESE BISQUE

ARUGULA, CRANBERRY, AND HAZELNUT SALAD

SECOND COURSE (CHOOSE ONE)

HUBBARD SQUASH LASAGNA

(VEGETARIAN)

SEAFOOD STEW

BACON-WRAPPED SIRLOIN

WITH WILD MUSHROOM RAGOUT, CRAB BÉARNAISE,
AND BRUSSELS SPROUTS

THIRD COURSE (CHOOSE ONE)

FLOURLESS CHOCOLATE-HAZELNUT TORTE

WITH CINNAMON CRÈME ANGLAISE AND GRAHAM CRACKER TUILE

*MENU SUBJECT TO CHANGE

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING