



FAIRFIELDS
RESTAURANT

Established 1976

Restaurant Week Menu
February 22nd – February 27th

Starter

(Choice of One)

Garden Salad

Roast Leek-Potato Soup

Brushetta A La Crostini

Main Course

(Choice of One)

Sautéed Chicken A La Milanese Lemone

Risotto Florentine

Char Grilled Top Sirloin of Beef "Rossini"

*Sautéed Cremini Mushrooms, Burgundy Wine, Demi Glace. Green Bean Amodine,
Moussiline of Potato*

North Atlantic Salmon "Veronique"

White Wine, Tarragon, Selected Grape Halves, Julienne of Vegetable

Tri Color Cheese Tortellini

Scallops, Shrimp, Broccoli, in a Champagne Sauce

Dolce

(Choice of One)

Sliced Strawberries Romanoff

Dollop of Chantilly Cream

Baked Bread Pudding

Topped with Bourbon Caramel Sauce and Cranberries

\$30 Per Person

(Beverages, Sales Tax and Gratuity Not Included)