



Avenue Café Cherry Blossom Three-Course Dinner March 20th - April 27th 2012

Salad

Spinach Raspberry Salad

A Fresh Spinach Salad Topped With Strawberries, Pecans and Blue Cheese
Served With Raspberry Vinaigrette

Shrimp Orange Salad

Shrimp, Oranges and Avocado With Mixed Green

Entrée

Filet Mignon w/ Portobello Wine Sauce

Hand-Cut Filet Mignon with Portobello Mushroom Sauce

Black and Blue Rib eye Steak

Grilled Ribeye Steak on Red Wine Sauce with Parsnips Puree

Caramelized Salmon with Cherry Salsa

Grilled Salmon Filet Topped With Mango, Tart Cherries, Fresh Mints, and
Red/ Yellow Peppers On Fruit Salsa Sauce

Roasted Cornish Game Hen

Cornish Game Hen Roasted To Perfection and Topped With A
Pomegranate Demi-Glace and Served With Wild Rice and Asparagus

Chicken Florentine

Chicken Breast Stuffed With Spinach, Roasted Bell Peppers and Mushroom Filling, Topped
W/ Lemon Butter Sauce and Served With Grilled Shrimps
With a Choice of Two Sides

Dessert

Cherry Chocolate Bread Pudding Ala Mode

Complementary glass of Cherry Blossom Cocktail

\$32.95 per person

An 18% Service charge will be added for all checks.

Consuming raw undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions

Avenue Cafe

Holiday Inn Central

1501 Rhode Island Avenue NW Washington DC 20005 Please Call/Email for Reservations Phone: 202-349-
3033 or 202-483-2000

Avenuecafe@inndc.com / Marshallw@inndc.com