

EDWINS

LEADERSHIP & RESTAURANT
Institute

Four for \$40

Week of September 14th

Each meal includes our fresh baked bread and mixed green salad with dressing.

Monday, September 14th

Hickory roasted salmon with Creole sauce, mashed potatoes, green beans & cherry cobbler

White Wine

Tuesday, September 15th

“Hunter’s” chicken (cooked with mushrooms, tarragon, brown sauce and brandy), roasted potatoes, broccoli & apple crisp

White Wine

Wednesday, September 16th

Lamb rendang (Malaysian curry), rice, broccoli & bubur ketan hitam (coconut black rice porridge)

Red Wine

Thursday, September 17th

Poutine ~ Country style (fries with cheese curd, gravy, grilled chicken, mushrooms, double smoked bacon, onions and peas).

Served with beaver tails (fried dough with Nutella)

Red Wine

Friday, September 18th

(Rosh Hashanah begins Challah replace bread)

Braised beef brisket, cous-cous, Summer vegetables & honey cake

Red Wine

Saturday, September 19th

Char Siu (Chinese bbq pork-smoked, sweet & spicy), rice, broccoli & Nian Gao (sweet rice cake)

White Wine

Sunday, September 20th

Beef Bourguignon, mashed potatoes & apple crisp

Red Wine

Add a Bottle of Wine for \$12