



STRATFORD FESTIVAL
OPENING NIGHT DINNER MONDAY, MAY 28, 2007

APPETIZER

SOY-CURED TASMANIAN OCEAN TROUT
cucumber coleslaw and *ponzu* mayonnaise
Henry of Pelham 2006 Non-Oaked Chardonnay

MAIN DISH

ROAST SIRLOIN OF LAMB with a tagine of
braised lamb and black olives, and Israeli couscous
Henry of Pelham 2005 Cabernet Merlot Meritage

DESSERT

POACHED APPLES AND CANDIED
APPLE ICE CREAM with crisp farina fritters

COFFEE

RUNDLES
RESTAURANT

