

Element American Bistro

1513 Washington Street
Two Rivers, WI 54241
(920) 553-3568

Two Rivers Rotary Dinner and Auction, Sunday, April 6, 2008 For the benefit of Woodland Dunes

The **Social Hour** begins with a cash bar and hors d'oeuvres at **5:00 p.m.** **Dinner** is served at **6:00 p.m.**

Hors d'oeuvres at the bar will feature Wisconsin cheese and sausage; and *Element's signature hors d'oeuvres*, bruschetta – a crostini brushed with olive oil and topped with tomato bits marinated in olive oil and balsamic vinegar, and sprinkled with parmesan cheese.

Dinner will begin with a salad, warm French baguettes and Wisconsin fresh creamery butter. Each dinner salad is a culinary delight of delicious hand blended garden greens, garnished with tomato wedges and Wisconsin raisins (dried cranberries). Accompanying the salads are Element's specially handcrafted dressings – mango vinaigrette, creamy blue cheese and sweet honey dijon.

Each entrée will be served with julienned carrots roasted with herbed butter and parmesan mashed potatoes.

Red and white wine will be served at the tables.

The entrée choices are:

Lavender Honey Glazed Chicken Breast – a premium six ounce chicken breast slowly charcoal grilled and covered with a lavender infused honey created with honey from BJ's Apiary in Two Creeks. The breast is finished with a special blend of raspberry sauce and water chestnuts.

Element Filet with Demi-glace – a lean eight ounce tenderloin grilled to medium. Each tenderloin is topped with a demi-glace of slowly simmered red wine, butter and peppercorns; and a gruyere crostini.

Norwegian Salmon with Lobster Stuffing – an five ounce fillet of Norwegian salmon, stuffed with Element's specially blended Maine lobster stuffing, which includes tarragon, garlic and boursin cheese in a cream cheese base. The salmon is sautéed in butter and olive oil until crisp.

Dessert is Cappuccino Cheesecake

Auction to follow dinner.

Cost is \$60 per person with \$30 going to Woodland Dunes

For reservations, go to www.rotarytworivers.org or contact Tim Schroeder (793-2241)