



### *Choosing Your Menu*

*Our chef, Danny Levene will work with you in creating a special menu for your stay here at Tranquillity. He has an extensive repertoire of fine dishes as well as the ability to make your favorites, any of the selections from our full menu choices or, as a special treat, selections from Chef's special menu. Chef will make you aware of what is available from local purveyors and what he may be able to get from specialty shops.*

*Attached are his special menu choices. Please feel free to ask as many questions as you need to in order to set your menu.*

*Chef is here to make dining at Tranquillity an experience to savor.*



❧ *Special Menu Selections from Chef Danny Levene* ❧

*Appetizers*

*Crisp Fried Calamari*  
*with lemon, butter and garlic*

*Pan Roasted Wild Mushrooms*  
*with fresh herb polenta and lemon thyme*

*Pan Sautéed Dungeness Crab Cakes*  
*with a red cabbage salad and pomodoro sauce*

*Chilled Jumbo Shrimp Cocktail*  
*Served with a tomato and horseradish sauce*

*Tranquillity Cannelloni*  
*Home made crepes with a finely chopped meat filling topped with a cream sauce*

*Pasta*

*Linguini Pomodoro*  
*Cooked al dente with a basil, plum tomato sauce*

*Spaghetti a la Vongole*  
*Spaghetti with baby shrimp in a creamy pesto wine sauce*

*Fettuccine di Mare*  
*Fettuccine pasta with fresh shrimp, mussels and scallops*

*Penne Primavera*  
*Penne with fresh vegetables sautéed in garlic and oil  
served topped with a creamy sauce*

*Fettuccine Alfredo*  
*Fettuccine in a rich and creamy sauce*



### Entrees

#### *Cleopatra mi Darling*

*Tender breast of chicken marinated in Lea & Perin sauce, sautéed with chopped onion and garlic*

#### *Lobster Tranquillity*

*Fresh lobster sweetened with garlic, lemon, butter and a dash of white wine*

#### *Chicken Marsala*

*Breast of Chicken sautéed in a delicate sauce of sherry, cream and mushrooms*

#### *Chicken Parmigiana*

*Breaded breast of chicken with fresh tomato sauce and mozzarella cheese*

#### *Scampi alla Tranquillity*

*Shrimp sautéed in garlic, lemon, butter and white wine*

#### *Grilled Spring Lamb Chops*

*Served with a light balsamic, red wine and rosemary sauce*

### Desserts

#### *Tiramisu*

*The classic Italian dessert*

#### *Syllabob*

*Lime juice sweetened with condensed milk and whipped cream*

#### *Tranquillity Sorbet*

*A fresh fruit sorbet made with a dash of champagne*

