

Salmon River Country Inn
July Passport Dinner – ISRAEL
Saturday, July 7th



STARTER

Crispy Fish Cakes with pine nuts, fresh herbs and Tzatziki

or

Mushroom and Barley Soup loaded with vegetables and sprinkled with fresh dill

MAIN COURSE

Chicken Thighs with almonds and raisins over Red Rice seasoned with baharat spice mix and served with Pickled Baby Cucumbers on the side

or

Meatballs of ground beef and lamb in a white wine and pea sauce on Jerusalem Artichoke and White Potato Mash.

or

Vegetarian Falafel (Chickpea patties) with Grazia's Tomato Salad and White Tahini Sauce on the side

DESSERT

Fluden with Walnuts, Poppy seeds, and Apples. (A yeast cake with three delicious fillings nestled between four layers of wine-soaked pastry)

Along with Sutlach (sweet rice pudding) and Pomegranate Granita

(Served with Pita Bread and Coffee or Tea)



Bar Opens: 6:30 PM

Dinner served: 7:00 PM

\$32.00 per person

Reservations Required

Please call (902)889-2233, (902) 221-7080 or

Email Margit@SalmonRiverCountryInn.ca