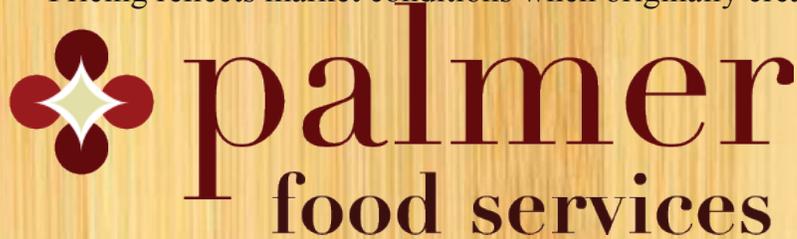


Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



Tonight's Special is...

Fresh PEI Mussels

People love the classic French steamed method with White Wine, Shallots, Garlic and Butter or you can put a little twist into it by adding Dry Vermouth, a little Heavy Cream and Fresh Chopped Parsley.

Item	Code	Cost
Mussels 1lb.	#544	\$2.90 /portion
Shallots	#2331	\$0.06
Garlic	#8215	\$0.06
Heavy Cream	#4816	\$0.31
Parsley	#2280	\$0.03
Butter	#8908	\$0.16
Baguette	#32084	\$0.49
White Wine		
Dry Vermouth		

1. Sweat the garlic and shallots in a pan for four minutes, deglaze with dry vermouth, add heavy cream, white wine, chopped parsley and mussels-cover and steam for five minutes.
2. Remove cooked mussels to a bowl and allow the sauce to reduce by half.
3. Finish sauce with some whole butter and serve with plenty of crusty artisan bread.

Suggested Price- \$23.90 Plate Cost- \$4.01 Food Cost- 22% Profit Dollars- \$13.99

Prince Edward Island (PEI) rope grown blue mussels (*Mytilus edulis*) are some of the cleanest mussels available anywhere. Every day fresh mussels are harvested from the cold waters surrounding PEI of the coast of Nova Scotia.

The mussels are grown in hanging "socks" (woven nylon netting that serves as an anchor for the byssal threads or "beards"). This technique allows for product consistency which is second to none. Once the mussels have been removed from the sock, they go through a pre-wash and then gently tumbled to clean the outside of the shell.

Finally, the mussels are transferred to a live holding system at North Coast Seafood in Boston. Here the mussels are flushed with a constant flow of chilled seawater. This cleansing and hydrating of the mussels effectively flushes any sand and or grit both internally and externally.

Our PEI blue mussels are then gently gravity fed over a series of rollers which "de-beard" (remove the byssal threads from) the shells. A second set of rollers serves as a grading mechanism, and the mussels are sorted by size. The rope-grown PEI mussels then go through a quality control screening where any cracked, broken, and or otherwise less than perfect mussels are culled out. Lastly the mussels are bagged, tagged, boxed and iced.



Not Responsible for Typographical Errors.