

Our 'Culinary Journey Around The World' continues, it will keep us close to home in June just like last year and the year before, we go only a hop and a skip to the East to New Brunswick for several days of serious lobster eating, it is

THE ANNUAL FRANKLIN LOBSTERFEST

On June the 24th, the 25th and the 26th we do what has become an annual tradition by now – crack the lobsters! And the good news, this year we will have a tent again too to accommodate everybody.

We will start with – **Our renowned California Sunshine Salad**, then a fresh - **Boiled Lobster from the Bay of Fundy**, (By the way our - lobster catch is delivered live in stages of three days and boiled on the premises as you order them, so fresh means freshhhhh!) With - **Drawn Lemon & Garlic scented Butter, Steamed Jacket Potatoes** and **Corn on the Cob** on the side.

For those who don't like lobster but like to join the crowd anyway we do a juicy - **16oz CAB (Certified Angus Beef) Rib-Steak with Herb Butter** and a medley of - **Young Garden Vegetables** and **Spuds**

To round it all up a – **a refreshing Key Lime Pie** will be served just before the – **Coffee or Tea**, whichever you prefer!

For the odd vegetarian it will be my pleasure to prepare a special concoction if given advance notice, I always do have fresh veggies in abundance.

For only \$ 42.00 per person

For reservations please call Grace latest by June 17th and although we have the tent to accommodate everybody on one day or the other, you have to let me know how many Lobsters I have to catch!

SEE YOU AT THE FRANKLIN CLUB'S ANNUAL LOBSTERFEST!