

SUNDAY, MARCH 31ST

EASTER

THREE COURSE MENU

\$65 Per Person

STARTER

choose one

VINE RIPENED TOMATO CONSOMMÉ

ricotta and parmigiana reggiano tortellini, julienne leek, fennel

KAMPACHI CRUDO

la panza extra virgin olive oil, yuzu, lime, serrano pepper, microgreens, crisp potato

BEET SALAD

roasted baby beets, butter lettuce, organic quinoa, okanagan goat cheese, candied walnuts, pea shoots, mustard seed citrus emulsion

MAIN

choose one

ARCTIC CHAR BOUILLABAISSÉ

pan seared arctic char, scallops, prawns, mussels, coconut tomato broth, roast potato, grilled market vegetables

NEW YORK STEAK

grilled 8oz grass-fed beef, potato pave, grilled market vegetables, cabernet sauvignon demi-glace

MAPLE BOURBON GLAZED PORKCHOP

10oz canadian prime pork, charred spring onion risotto, grilled market vegetables, apple and fennel chutney, shiraz demi-glace

MISO SCALLION OKONOMIYAKI

pan seared vegetables, tofu and chana cake, grilled asparagus, roasted sweet potatoes, pickled ginger mint emulsion

CLASSIC PRIME RIB DINNER

roasted garlic mashed potatoes, grilled vegetables, red wine demi-glace, yorkshire pudding

DESSERT

choose one

LAVENDER CRÈME BRÛLÉE

french macaron, fresh berries, flower petals

ORANGE CHOCOLATE CHEESECAKE

graham crumb, orange confit, fresh berries, snapdragon petals

