



Easter Dinner

March 23, 2008

TO START

- seared scallops** 14⁰⁰
celery root puree & salad, honey drizzle
- poutine** 7⁰⁰
bistro fries, beechers cheese curds, gravy
- braised beef cheeks** 12⁰⁰
yukon gold potato puree, caramelized pearl onions
- escargots** 13⁰⁰
in the style of rockefeller
- pork rillet** 11⁰⁰
cornichon relish, meaux mustard, crostini
- duck confit** 14⁰⁰
frisee, sherry vinaigrette

SECOND

- butter lettuce** 8⁰⁰
roasted shallot vinaigrette, orange supremes
- spinach salad** 9⁰⁰
brown butter croutons, candied tomatoes, brown butter-chevre vinaigrette
- parsnip soup** 8⁰⁰
herb crème fraîche
- seafood stew** 10⁰⁰
tomato-fennel broth, crostini with saffron aioli

MAIN COURSE

- roasted leg of lamb** 22⁰⁰
anderson ranch lamb, baby turnips & carrots, butterball potatoes, mint scented jus
- spring rabbit roulade** 26⁰⁰
sausage d'avignon, wilted spinach, pan sauce
- english pea risotto** 20⁰⁰
spot prawns & chevre, gremolata
- pan fried rainbow trout** 19⁰⁰
celery root, wild mushroom sauté, lemon beurre blanc
- roasted organic chicken** 22⁰⁰
sliced breast & confit leg, brussle sprout hash, chicken demi-glace
- grilled northwest salmon** 26⁰⁰
pearl cous cous, rainbow chard, vanilla scented veloute
- open faced ravioli** 18⁰⁰
veal blanquette, fresh herbs, honey drizzle
- woolly pigs easter ham** 24⁰⁰
potato-gruyere gratin, candied yams, spoon bread

DESSERT

- bread pudding** 8⁰⁰
whiskey sauce
- chocolate duo** 8⁰⁰
mousse & brownie, procoppio chocolate gelato
- profiteroles** 7⁰⁰
vanilla bean ice cream, theo dark chocolate drizzle

menu items are subject to change



Easter Brunch

March 23, 2008

TO START

poutine 7⁰⁰

bistro fries, beecher's cheese curds, gravy

butter lettuce 8⁰⁰

roasted shallot vinaigrette, orange supremes

duck confit 14⁰⁰

frisee, sherry vinaigrette

parsnip soup 8⁰⁰

herb crème fraîche

spinach salad 9⁰⁰

brown butter croutons, candied tomatoes, brown butter-chevre vinaigrette

ENTREES

brioche french toast 14⁰⁰

fruit & ricotta filling, vermont maple syrup, locally farmed ham

bangers & mash 15⁰⁰

uli's sawage, butterball potatoes, gravy

dungeness crab benedict 17⁰⁰

english muffin, herb hollandaise

croque madame 12⁰⁰

ham, shredded gruyere, fried egg, bistro fries

eggs florentine 14⁰⁰

shrimp mornay, sautéed spinach

fresh ham & chevre frittata 12⁰⁰

home fries with persillade

lasagna 14⁰⁰

white bean puree, roasted spring vegetables, tomato-chevre sauce

bistro burger 14⁰⁰

locally grass-finished beef, bacon, cheddar or blue, aioli & fries

steak frites 18⁰⁰

haricot verts, poached egg & béarnaise

woolly pigs easter ham 18⁰⁰

potato-gruyère gratin, candied yams, spoon bread

DESSERT

bread pudding 8⁰⁰

whiskey sauce

chocolate duo 8⁰⁰

mousse & brownie, procoppio chocolate gelato

profiteroles 7⁰⁰

vanilla bean ice cream, theo dark chocolate drizzle

menu items are subject to change