



Easter Dinner

March 23, 2008

TO START

- seared scallops** 14<sup>00</sup>  
*celery root puree & salad, honey drizzle*
- poutine** 7<sup>00</sup>  
*bistro fries, beechers cheese curds, gravy*
- braised beef cheeks** 12<sup>00</sup>  
*yukon gold potato puree, caramelized pearl onions*
- escargots** 13<sup>00</sup>  
*in the style of rockefeller*
- pork rillet** 11<sup>00</sup>  
*cornichon relish, meaux mustard, crostini*
- duck confit** 14<sup>00</sup>  
*frisee, sherry vinaigrette*

SECOND

- butter lettuce** 8<sup>00</sup>  
*roasted shallot vinaigrette, orange supremes*
- spinach salad** 9<sup>00</sup>  
*brown butter croutons, candied tomatoes, brown butter-chevre vinaigrette*
- parsnip soup** 8<sup>00</sup>  
*herb crème fraîche*
- seafood stew** 10<sup>00</sup>  
*tomato-fennel broth, crostini with saffron aioli*

MAIN COURSE

- roasted leg of lamb** 22<sup>00</sup>  
*anderson ranch lamb, baby turnips & carrots, butterball potatoes, mint scented jus*
- spring rabbit roulade** 26<sup>00</sup>  
*sausage d'avignon, wilted spinach, pan sauce*
- english pea risotto** 20<sup>00</sup>  
*spot prawns & chevre, gremolata*
- pan fried rainbow trout** 19<sup>00</sup>  
*celery root, wild mushroom sauté, lemon beurre blanc*
- roasted organic chicken** 22<sup>00</sup>  
*sliced breast & confit leg, brussle sprout hash, chicken demi-glace*
- grilled northwest salmon** 26<sup>00</sup>  
*pearl cous cous, rainbow chard, vanilla scented veloute*
- open faced ravioli** 18<sup>00</sup>  
*veal blanquette, fresh herbs, honey drizzle*
- woolly pigs easter ham** 24<sup>00</sup>  
*potato-gruyere gratin, candied yams, spoon bread*

DESSERT

- bread pudding** 8<sup>00</sup>  
*whiskey sauce*
- chocolate duo** 8<sup>00</sup>  
*mousse & brownie, procoppio chocolate gelato*
- profiteroles** 7<sup>00</sup>  
*vanilla bean ice cream, theo dark chocolate drizzle*

menu items are subject to change