

Spring Dinner Special



3 COURSES

3 CHOICES

Starters:

Soup of the day

Or

Spinach Caesar Salad

Fresh spinach tossed in our own tangy Caesar dressing with toasted garlic chips and strawberries

Or

Bocconcini and Tomato Salad

Fresh BC colored vine-ripened tomatoes, layered with Bocconcini cheese, topped with a fresh basil vinaigrette

Main Course:

Chicken Breast Black Currant

Chicken breast supreme filled with sundried fruits and cream cheese, oven roasted and served with a black currant and red wine sauce.

Or

Braised Lamb Shank Oriental:

Lamb Shank braised with lime leaves, lemongrass, ginger and red wine

Or

Seafood Pasta Farfale

Lobster Snapper Mussels baby tomatoes and Fiddle heads, served with a Rose sauce and chives

Desserts:

Chocolate Torte with Hazelnut Crust

served with lemon sorbet

Or

Crème Brulee (London fog)

Earle Grey Tea & Vanilla

\$36.95 plus GST and gratuity

