

Spring Dinner Special



3 COURSES

3 CHOICES

Starters:

Soup of the day

Or

Spinach Caesar

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

Feta and Beet Salad

Goat feta cheese ,beets ,oranges ,pickled shallots on a bed of arugula served with basil vinaigrette

Main Course:

Blackened Snapper

BC Snapper fillets coated in Cajun spices, pan seared, and served with an apricot rhubarb chutney

Or

Veal & Morel Mushroom Pie

Tender pieces of veal braised with sage and valley morel mushrooms in a sauce topped with puff pastry and oven baked

Or

Chicken Morel Pasta Bowtie

Chicken breast pieces sautéed with fresh morel mushrooms, snap peas & baby heirloom tomatoes tossed in a tomato rose sauce

Desserts:

Cream Brulee

Huckleberry

Or

Layered Berry Parfait

Or

Strands Apple Rhubarb Strawberry Bread pudding

Served warm with apple sorbet

\$38.95 plus GST and gratuity

