



FEB 16 - MAR 12 • 2017

Lunch Table D' Hôte

Choice of Appetizer

Soup of the Day

or

Organic Spinach Salad

Pattison Farms spinach tossed with Tree Island yogurt dressing, garnished with toasted almonds, Granny Smith apple and fennel julienne

Choice of Main Course

Pan Seared Sockeye Salmon

West Coast salmon fillet served on Eatmore Sprouts mixed bean curry, potato crêpe, date and tamarind purée, finished with a Tree Island and Big D's honey sauce

or

Baked Polenta Provençal

Baked corn and artisan cheese polenta served on mixed vegetables and olive Niçoise, finished with local crumbled feta and our basil pesto

or

Steak and Mushroom Wrap

AAA New York steak morsels and sautéed mushrooms wrapped in a fresh homemade grilled flatbread with fresh arugula, pickled vegetables and Little Qualicum Cheeseworks Blue Claire aioli sauce

Choice of Dessert

Chocolate Pot de Crème

Served with Chantilly Cream

or

Mixed Berry Charlotte

Lady fingers, fruits and vanilla custard trifle

\$25

Bon Appétit!

Ronald St. Pierre CCC



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