

PRIX FIXE

Three Course Prix Fixe 35.

APPETIZERS

ASPARAGUS BRUSCHETTA

sunny side up feather ridge free range egg,
hazelnut breadcrumbs, brown butter vinaigrette

SWEET PEA RISOTTO

spring onions, lemon creme fraiche,
mint & parmesan

SHRIMP SALAD

asparagus, tomatoes, grapefruit,
watercress, radicchio & endive
with creamy lime - horseradish dressing

WILTED SPINACH SALAD

braised onions & bacon with roasted beets,
aged goats cheese & banyuls vinegar

PISTOU SOUP

Nicoise vegetable soup with garlic & basil sauce

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ENTREES

PAN ROASTED CHICKEN BREAST

ragout of asparagus, fava beans, chanterelles,
braised dark meat chicken & egg barley

ROASTED MONKFISH

saute of yellow & green beans
with chorizo & lobster vinaigrette

GRILLED SALMON

grilled asparagus, parsley tabbouleh,
eggplant puree & zucchini pesto

HANGAR STEAK AU POIVRE

braised spinach & crispy onion rings

LEG OF LAMB PRINTANIER

ragout of spring vegetables & flageolet beans
with lamb shank meat, arugula pesto & basil

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DESSERTS

CREME FRAICHE PANNA COTTA

rhubarb, strawberry consomme, pistachio crisp

BERRY PUDDING

vanilla-yogurt sorbet, mixed berry compote

OR

CHOICE OF DESSERT FROM THE MENU

(cheese plate \$4 supp.)