



# FABULICIOUS LUNCH MENU

EXECUTIVE CHEF ANDREW DYMOND  
SOUS CHEFS STEVE MCCREADIE & JILL ST. AMOUR

*'Using the finest local and regional ingredients'*

## APPETIZER

Yukon Gold Potato Bisque  
White Truffle Oil & Focaccia Croutons

~ or ~

Winter Leaf Salad  
Preserved Quince, Fresh Goat's Cheese & Candied Pistachios

~ or ~

Semolina Crusted Calamari  
Chipotle & Meyer Lemon Mayonnaise

## MAIN COURSE

Vegetarian Pizza  
Basil Pesto, Zucchini, Peppers, Onions & Sage Mozzarella

~ or ~

Penne Pasta  
Roasted Chicken, Onions, Sweet Pea & Rosemary Cream

~ or ~

Turbot & Chips  
Panko Breaded with Housemade Tartare Sauce

## DESSERT

Citrus Cheesecake with Lime Sorbet

~ or ~

English Toffee Crème Brulee

~ or ~

Raspberry Mousse with Bittersweet Chocolate

\$25.00 per person

Price subject to taxes and gratuities. Menu price excludes all beverages.  
Available in Escabeche Restaurant from February 25<sup>th</sup>, 2010 until March 1st, 2010



# FABULICIOUS DINNER MENU

EXECUTIVE CHEF ANDREW DYMOND  
SOUS CHEFS STEVE MCCREADIE & JILL ST. AMOUR

*'Using the finest local and regional ingredients'*

## APPETIZER

Maple Roasted Butternut Squash Soup  
Cinnamon Spiced Spaghetti Squash & Confit of Walnut Cream

~ or ~

Tender Leaf Green Salad  
Brie, Poached Forelle Pear & Icewine Vinaigrette

~ or ~

Ravioli of Poached Lobster  
Basil Infused Ricotta & Confit Lemon Cream

## MAIN COURSE

Organic Arctic Char  
Warm Heirloom Tomatoes, Crumbled Feta & Marjoram Prawn Butter

~ or ~

Penne Pasta  
Snow Peas, Pancetta, Greek Olive Oil & Sage Leaf

~ or ~

Mushroom Stuffed Breast of Chicken  
Sweet Potato Soubise, Spinach Leaf & Tarragon Foam

## DESSERT

Citrus Cheesecake with Lime Sorbet

~ or ~

English Toffee Crème Brulee

~ or ~

Raspberry Mousse with Bittersweet Chocolate

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