



# FABULICIOUS LUNCH

EXECUTIVE CHEF • ROBIN LITTLE  
SOUS CHEF • STEVE MCCREADIE & JILL ST. AMOUR

*'Using the finest local and regional ingredients'*

## FIRST COURSE

Seasonal Soup

~ or ~

Winter Leaf Salad

Poached Pears, Artisan Goat Cheese with a Honey Herb Vinaigrette

~ or ~

Semolina Crusted Calamari

Chipotle & Meyer Lemon Mayonnaise

## MAIN COURSE

Vegetarian Pizza

Arugula Pesto, Zucchini, Peppers, Onions & Sage Mozzarella

~ or ~

Penne Pasta

Roasted Chicken, Onions, Sweet Pea & Roasted Garlic Cream

~ or ~

Turbot & Chips

Panko Breaded with Housemade Tartar Sauce

## DESSERT

Citrus Cheesecake with Coconut Cookie Crumb

~ or ~

Cherry Frangipane Bundles and White Chocolate Sorbet

~ or ~

Seasonal Fruit Plate with Yogurt Sorbet

Coffee or Tea

\$25.00 per person

Price subject to taxes and gratuities.

Available in Escabèche Restaurant from November 18th – 22nd, 2010



# FABULICIOUS DINNER

EXECUTIVE CHEF • ROBIN LITTLE  
SOUS CHEFS • STEVE MCCREADIE & JILL ST. AMOUR

*'Using the finest local and regional ingredients'*

## FIRST COURSE

Seasonal Soup

~ or ~

Candied Beet & Bosc Pear

Micro Greens, Walnut Mascarpone & Cinnamon Goat Cheese Cream

~ or ~

The Prince of Wales Caesar Salad

Hearts of Crisp Romaine, Warm Parmesan, Bacon & Maple Cream with Grilled Focaccia

## MAIN COURSE

Fillet of Rainbow Trout

Dill Gnocchi, Tomato Confit & Brown Butter

~ or ~

House Made Penne Pasta

Preserved Artichokes, Sundries Tomatoes, Edamame & Roasted Garlic Cream  
Sauce

~ or ~

Roast Chicken Supreme

Stilton Cheese Soufflé, Forest Mushrooms & Smoked Chicken Brodo Sauce

## DESSERT

Citrus Cheesecake with Coconut Cookie Crumb

~ or ~

Cherry Frangipane Bundles and White Chocolate Sorbet

~ or ~

English Toffee Crème Brulee with Spiced Shortbread

Coffee or Tea

\$35.00 per person

Price subject to taxes and gratuities.

Available in Escabèche Restaurant from November 18th – 22nd, 2010.