



FABULICIOUS LUNCH

EXECUTIVE CHEF · CHRIS SMYTHE
SOUS CHEFS · ADAM RAPSEY & MARC LYONS

'Using the finest local and regional ingredients'

FIRST COURSE

Soup of the Season

Prince of Wales" Caesar Salad"

Organic Romaine Hearts, Shaved Prosciutto, Shaved Parmesan, Preserved Lemon, Herbed Crostini

Pineapple & Smoked Chili Glazed Tiger Prawns

Grilled Tiger Prawns Glazed with Pineapple and Smoked Chili Syrup with a Sweet Potato, Gherkin and Creamy Dijon Salad

MAIN COURSE

Oven Baked Sausage & Cheese Pizza

Garlic and Rosemary Flat Bread, Pingue Family Cacciatore Sausage, Provolone & Sheep's Milk Feta Cheese with Pepperoncini Peppers

Grilled Fig & Tofu Brochette

Grilled Mission Figs, Firm Tofu, Spiced Icewine Curry, Quinoa & Black Bean Salad with Marinated Cherry Tomatoes

Hickory Smoked Chicken Salad

Smoked Chicken, Tart Apples, Crisp Celery, Roast Onion Aioli on Toasted Black Pepper Bread

DESSERT

Decadent Double Chocolate Layer Cake with Strawberry Preserve and Burnt Almond Ice Cream

~ or ~

Baked Lemon Curd Tart with Kefir Lime Ice Cream

~ or ~

Champagne & Honey Marinated Fresh Fruits with Seasonal Sorbets

Coffee or Tea

\$25.00 per person

Price subject to taxes and gratuities. Available in Escabèche Restaurant from March 1st through March 5th, 2012. Advance reservations required, subject to availability. Traditional a la Carte also available.