

## EASTER PRE FIXE MENU

EXECUTIVE CHEF · JAMES BUDER

### 1st Course

#### **Foraged Mushroom Purée**

Asparagus and morel mushroom salad, truffle essence

### 2<sup>nd</sup> Course

#### **Smoked Ham Hock Terrine**

Tea stained quail egg, jicama slaw, black garlic puree, young shoots

### 3rd Course

#### **Sorbet**

Green Apple

### ENTRÉE (choose one of the following)

#### **Beet Stained Arctic Char**

Spring onion pesto, soused pearl onions, petit carrot, caramelized onion rosti, onion ash beurre blanc

Or

#### **Sous Vide Veal Rib Eye**

Lemon garlic rapini, sunburst squash, Tokyo turnips, roasted garlic smoked cheddar pomme puree, blueberry jus

### 5th Course

#### **Raspberry Passion Mousse Cake**

Fruit Ice, berries

**\$65.00 per person plus tax and gratuity**  
**Children under 12 ½ price.**

**Seating Times Available 10:30am, 12:00 pm and 1:30 pm**