

# **MOTHER'S DAY PRE FIXE MENU**

EXECUTIVE CHEF · JAMES BUDER

## **1st Course**

### **Smoked Potato Leek Purée**

Aged cheddar biscotti, bacon and frisee salad, lemon vinaigrette

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

### **Compressed Spring Terrine**

Roasted spring Vegetables, chevre, buttered shitake and bitter green salad, carrot and orange puree, watercress gel, Merlot dust, porcini vinaigrette

## **3rd Course**

### **Sorbet**

Lemon thyme

## **ENTRÉE (choose one of the following)**

### **Hay Roasted Cornish Hen**

Roasted baby potato medley, Thumbelina carrots, Tokyo turnips, pearl onions, Haricot vert, roasted shallot and lemongrass beurre blanc

Or

### **Roasted Lamb Sirloin**

Pressed sweet peas, smoked baby red beets, sautéed chantrelle mushrooms, white truffle herb salad, oregano jus

## **5th Course**

### **Cherry Clafoutis**

**\$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**