

DINNER MENU

\$33

FIRST COURSE

Kale Salad - Kale, Parmesan, lemon zest

Charred Asparagus Soup - Smoked almonds, creme fraiche

Phyllo Wrapped Brie - Raspberry coulis, marmalade, apricot chutney

SECOND COURSE

Prosciutto Chicken Remoulade - Balsamic potatoes, leeks, garlic Parmesan sauce

Lamb Lollipop - Blood orange marmalade, haricot verts, parsnip puree

Salmon - Tomato fondue, dirty rice, charred tri-colored carrots

Stuffed Portabella Mushroom - Wild rice, spinach, herbed cheese

THIRD COURSE

Peppered Blackberry Cake - Thyme glaze and port wine sauce

Decadent Chocolate Cake - Passion fruit glaze