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**2 Course - \$68**

**3 Course - \$89**

*Entrée to Choose*

**Fricassée de côtes de poulet**

*Chicken ribs, garlic, parsley, butter, lemon*

**Saumon confit**

*Confit salmon, native greens, golden raisin and caper purée*

**Paté de foie de volaille**

*Chicken and duck liver parfait, plum jelly, chutney, toasted brioche*

*Main to Choose*

**Poisson du jour**

*Fish of the day, green beurre blanc sauce, pumpkin seed oil, toasted pumpkin seed, charred green onions*

**Joue de porc**

*Pork jowl, port jus, pickled mushrooms, cauliflower purée, apple*

**Vol au vent**

*Puff pastry, vegetables, fennel cream*

*Served with gratin dauphinois or salad*

*Dessert to Choose*

**Charlotte aux fruits**

*Raspberry, blackcurrant, blueberries, strawberries, coconut mousse charlotte*

**Tarte aux praline**

*Praline tart, caramel pecan nuts, espresso anglaise*

**Gâteau au fromage**

*Baked cheesecake, mango sorbet, pear compote*

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\*Sample menu only, menu subject to change \*