

Mother's Day 2010

3 course prix fixe menu \$35.00

Cream of Niagara Asparagus Soup
topped with smoked salmon and dill creme fraiche

Crisp Organic Green Salad
Pinque pancetta, goat milk feta and Spring asparagus

East Coast Crab and St. David's Sweet Pepper Fritters
with a mango, basil mayonnaise

Roast Alberta Prime Striploin
with sour cream, chive and cheddar whipped potato
and Baco Noir jus

Grilled Irish Organic Salmon Filet
with red pepper coulis and grilled hothouse vegetables

Penne in a Sun-dried Tomato and Wild Mushroom Cream Sauce
with smoked chicken and asparagus

Zeta Farms Lamb Curry
on cumin basmati rice with a cucumber riata

Glazed coconut rice pudding with ginger rhubarb

Rich Chocolate torte with creamsicle ice cream and nut brittle

White Chocolate mocha creme brulee, nut biscotti