

THREE-COURSE EASTER DINNER

Sunday March 31

\$90 per person; \$135 with wine pairings

APPETIZER

Wine Pairing: Kutatás Traditional Method Sparkling Wine (5oz)



Winter Leek and Potato Bisque

with garden chive cream

~or~

Steamed Green Asparagus

with bearnaise sauce

~or~

Marinated Grilled Prawns

with artisan greens, potato hay and cilantro ginger vinaigrette

ENTRÉE

Wine Pairing: Laughing Stock Portfolio Bordeaux Blend or Featured Sancerre (5oz)



Roasted Salt Spring Island Lamb

with buttermilk potato purée and grainy mustard jus

~or~

Alberta Beef Prime Rib

with Yorkshire pudding and Pinot Noir reduction

~or~

Wild Mushroom and Spinach Cannelloni

with pesto cream sauce

DESSERT

Wine Pairing: Optima Late Harvest Dessert Wine or Salt Spring Vineyards Blackberry Port (2oz)



Dark Chocolate Crème Brulée

~or~

Swiss Style Carrot Cake with Chantilly Cream

~or~

Trio of House-Made Sorbet