

# THREE-COURSE MOTHER'S DAY DINNER

Sunday May 12

\$90 per person

## APPETIZER



New Potato Spring Leek Bisque

~or~

Garden Greens

with Roasted Red Pepper Vinaigrette

~or~

Grilled Garlic Prawns and Sautéed Spinach

with White Wine and Fresh Herbs

## ENTRÉE



Herb Crusted Pacific Halibut

with Parmesan Polenta and Basil Pesto

~or~

Alberta Beef Prime Rib

with Potato Purée, Yorkshire Pudding and Red Wine Jus

~or~

Bocconcini, Spinach, Feta and Leek Ravioli

with Tomato Sauce, Basil Pesto and Shaved Reggiano

## DESSERT



Dark Belgian Chocolate and White Chocolate Mousse

~or~

Swiss Style Carrot Cake with Chantilly Cream

~or~

Trio of House-Made Sorbet