

THREE-COURSE MOTHER'S DAY DINNER

Sunday May 11

\$90 per person

APPETIZER



Wild Mushroom and Armagnac Bisque
with Crème Fraiche

~or~

Artisan Garden Greens
with Parsley Vinaigrette

~or~

Hand-peeled Baby Shrimp
with Lettuce Chiffonade and Cocktail Sauce

ENTRÉE



Pan Seared Local Sablefish
with Parmesan Polenta, Baby Bok Choi and Soya Emulsion

~or~

Alberta Beef Prime Rib
with Potato Purée, Yorkshire Pudding and Red Wine Reduction

~or~

Bocconcini, Spinach and Feta Ravioli
with Roma Tomato Purée, Basil Pesto and Shaved Reggiano

DESSERT



White Chocolate Crème Brûlée and Fresh Berries

~or~

Swiss Style Carrot Cake with Chantilly Cream

~or~

Trio of House-Made Sorbet