



Lunch Table D' Hôte

Choice of Appetizer

Soup of the Day

or

Organic Spinach Salad

Pattison Farms spinach and spring radish salad served with Tree Island yogurt dressing, garnished with toasted almonds

Choice of Main Course

Pan Seared Steelhead Fillet

Fresh BC steelhead fillet served on a creamed leek and mushroom risotto garnished with a lemon and garlic Gremolata

or

Baked Natural Pastures Camembert

Artisan camembert cheese baked in phyllo pastry with braised vegetables and olive tapenade, served on Pattison farms organic arugula with balsamic vinegar dressing

or

Baked Chicken & Bacon Flatbread

Vancouver Island chicken breast morsels and Tannadice Farm bacon lardons wrapped in a homemade flatbread, baked with fresh spinach, basil pesto and artisan cheese

Choice of Dessert

Decadent Dark Chocolate Mousse

Served with homemade sugar cookie

or

Coconut and Mango Layered Cake

served with butterscotch sauce

\$25

Bon Appétit!

Ronald St. Pierre CCC



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