



## Spring Menu (April 1st-June 30th)

### Appetizers

Young carrot and coconut milk velouté with turmeric oil and coriander  
Farmer's greens with shaved spring vegetables, marinated bocconcini, toasted pine nuts and  
tarragon raspberry vinaigrette  
Arugula salad with candied walnuts and goat cheese

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### Main entrées

Roasted prime rib of angus beef with creamy fresh horseradish and natural jus  
Baked chicken breast stuffed with goat cheese, wild mushrooms and fresh herbs  
Roasted salmon with quinoa tabbouleh and salsa verde  
Spring vegetable tajine with saffron couscous

\*All entrées are accompanied with mashed potatoes and seasonal vegetables

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### Desserts

Gâteau au chocolat with bailey's cream chantilly and caramelized hazelnut  
Baked cheesecake with berry compote and granola crumble  
Rhubarb and strawberry galette with lavender honey and vanilla ice cream

