



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

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

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