



\$35 PER PERSON | 3-COURSE MENU

Appetizer
CHOICE OF

SOUP OF THE DAY

changes daily

BEET & ARUGULA SALAD

chèvre, lemon vinaigrette

BISON CARPACCIO

shaved parmesan, dijon, capers

Entree
CHOICE OF

DAILY CREATION

changes daily

ORECCHIETTE PESTO

broccoli-basil pesto, garlic confit, pistachios, asiago

RIGATONI WITH ITALIAN SAUSAGE

classic Italian sausage, roasted fennel, plum tomato, cracked chillies

GRILLED WILD B.C. SALMON

balsamic and honey pickled, blueberries, pan roasted potatoes

Dessert
CHOICE OF

TIRAMISU

classic Italian trifle

FLOURLESS DOUBLE CHOCOLATE ESPRESSO CAKE

served with a black cherry compote

FRESH FRUIT SORBET

assorted flavours, served in a sugar cookie cup