

DINNER \$35

local heirloom tomato


poached vidalia onion | lambs lettuce | salsa verde | aged balsamic
(vegetarian)

or

classic chilled vichyssoise

crème fraîche | crispy leeks

or

 **house smoked salmon pastrami**

flax seed crisp | horseradish chantilly | caper berries



indian spiced potato and lentil curry with roasted cauliflower
(vegetarian)

or

lemon & garlic grilled flank steak

warm double smoked bacon & potato salad | grainy mustard

or

 **b.c. rockfish**

wok fried bok choy | frizzled cilantro | sesame-soy dressing



chocolate & caramel tart

toasted peanut crunch

or

vanilla macerated strawberry shortcake

sweet cream | mint

or

aged ontario farm house cheddar

spiced apple preserve | baguette chards