



1ST READING

KAUFFMAN FARMS BARLEY SOUP- LOCALLY GROWN BARLEY

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“HOUSE”- MIXED GREENS, PARMARONO CHEESE, GARLIC CROUTONS,
TOMATOES AND CHAMPAGNE VINAIGRETTE

2ND READING

STEUNENBERG SALMON- PAN ROASTED VANCOUVER ISLAND
SALMON, SPRING PEA RISOTTO, GRILLED LOCAL ASPARAGUS, MOREL
MUSHROOMS AND SMOKED TOMATO BUTTER

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THE SENATOR’S PRIME RIB- IDAHO-NORTHWEST RAISED BEEF, HERB
ROASTED FINGERLING POTATOES, WARM HORSERADISH SAUCE AND
AU JUS

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EVANS’ EGGPLANT ENVOLTINI- GRILLED EGGPLANT STUFFED WITH
BELL PEPPERS, SPINACH AND GOAT CHEESE, SERVED WITH SPRING
PEA RISOTTO AND BASIL PESTO BUTTER SAUCE

3RD READING

DIABLO CAKE- CHOCOLATE AND ESPRESSO GANACHE, HAZELNUT
CREAM, RASPBERRY-CHIPOTLE SAUCE

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VANILLA BEAN CREAM BRULEE- CHAMPAGNE ROASTED
STRAWBERRIES

PRIX FIXE \$45.00

GRATUITY AND TAX NOT INCLUDED