

EST.

2015



PRIX FIXE

\$70.00

*First Reading*

KAUFFMAN FARMS BARLEY SOUP

*Locally grown barley with house prime rib*

LITTLE GEM CAESAR

*Gem lettuce, Parmesan Frico, lemon, garlic croutons,  
white anchovies & house Caesar dressing*

*Second Reading*

SKIP'S SPRING RISOTTO

*Spring risotto with wild mushrooms, English peas,  
asparagus tips finished with white truffle oil*

STUENENBERG SALMON

*Fines herbed seasonal salmon, yellow pepper gastrique,  
fondant potatoes & seasonal vegetables*

THE SENATOR'S PRIME RIB

*Thomas Cattle Co. beef, Yukon whipped potatoes, Guinness au jus & warm horseradish sauce*

*Third Reading*

LEMON CAKE

*Layered lemon cake with citrus frosting*

SUPEME COURT CHOCOLATE TORTE

*Flourless chocolate torte, house made raspberry puree with fresh raspberries*

SMYLIE'S SORBET

*Seasonal sorbet*

EXECUTIVE CHEF KYLAN MCKEE