

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