

PRIX FIXE

\$70.00

<u>first Keading</u>

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

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

Please note that an automatic gratuity of 18% will be added to parties of eight or more. "Consuming raw or uncooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illnesses, especially if you are pregnant or have certain medical conditions."

EST.

2015