

SPRINGLICIOUS

APRIL 18 *to* MAY 20

THREE-COURSE DINNER 55.

choice of app, main & dessert

excludes tax & gratuity · dine-in only

APPS

ICEBERG WEDGE SALAD

cured tomato, blue cheese, hard-boiled egg,
pickled shallot, green goddess dressing

BAKED B.C. SALMON CAKE

apple & root slaw, tartar sauce, lemon

CASSAVA FRITES

romesco aioli, Parmigiano-Reggiano, chive

MAINS

RAINBOW TROUT

smashed new potato, beetroot, sumac, dill crème fraîche

COTTAGE PIE

New York strip loin, spring vegetables, mushrooms,
Port wine, brown butter whipped potato

SPINACH & CHEESE CANNELLONI

Parmesan cream, gremolata breadcrumbs

SWEET THAI CRISPY CHICKEN BOWL

Thai coconut sauce, basmati rice, bean sprout,
carrot, red cabbage, peanut, cilantro, lime

DESSERTS

STRAWBERRY & RHUBARB CRISP

vanilla ice cream, caramel sauce

LEMON TART

torched meringue, blueberry