

## FIRST COURSE

### Farmers Market Salad

spring lettuce / organic quinoa / fresh  
blackberries / toasted almonds / goat cheese /  
carrots / balsamic vinaigrette

### Roasted Tomato Bisque

basil pesto / white truffle oil /  
toasted pine nuts

## SECOND COURSE

### Prince Edward Island Mussels

sautéed shallots / fennel / tomatoes / saffron tarragon cream sauce / fresh herbs

### Spiced Lamb Crepe

turmeric spiced ground lamb / carrots / English peas / roasted eggplant / béchamel sauce / pomme frites

### Roasted Free Range Chicken

fingerling potatoe / roasted tomatoes / pine nuts / golden raisins / marinated carrots / smoked maple au jus

## THIRD COURSE

### Chocolate Mousse

fresh berries, whipped cream

### Banana and Walnut Bread Pudding

add house made vanilla ice cream + \$3.5

**\$25.00**

**March 20th through March 26th**

Available 3:30 to 10:30 pm  
Not available for take-out.