



February Table d'Hote

Appetizers (Select One)

Beetroot Carpaccio

Thinly sliced roasted beetroot with whipped goat cheese, candied walnuts, and a drizzle of balsamic glaze.

Or

Creamy Wild Mushroom Bisque

A luxurious blend of mushrooms and herbs finished with a touch of cream.

Sorbet

Entrées (Select One)

NY Steak

Grilled Ny Striploin topped with a peppercorn sauce, served with Yukon mashed potatoes, Steamed Vegetables.

Or

Steelhead Salmon with Lemon Caper Velouté

Pan-seared steelhead salmon served with a delicate lemon caper velouté, creamy potato dauphinoise, and Steamed Vegetables.

Or

Stuffed Bell Pepper (Vegan)

Roasted red bell pepper filled with quinoa, chickpeas, sundried tomatoes, and spinach, served with spiced tomato coulis, Roasted Potatoes.

Steamed Vegetables

Dessert

Heart-Shaped Fruit Tart

A delicate shortcrust tart filled with a custom blend of seasonal fruit and creamy pastry filling, topped with glazed fresh fruit.

\$80