



Chef's Easter *Features*

STARTER

LOBSTER GNUDI 28

hand made spinach and ricotta gnudi, east coast butter poached lobster and lobster cream sauce. Finished with spring onions

MAIN COURSE

PACIFIC HALIBUT 58

first of the seasons, fresh halibut. Poached in saffron with Okanagan morel mushroom cream sauce, Iberian ham croquette, BC sunchoke puree and wilted spring greens

90 DAY DRY AGED RIBEYE 60

pan seared and finished with Rioja demi glace. Served with black truffle pomme puree, horseradish fried cipollini onions and Aleppo chili spiced brussel sprouts

DESSERT

SUGAR BEIGNETS 22

Ryders warm sugar doughnuts, filled with citrus curd made from citrus grown on our resort. Finished with Cara Cara orange segments, fresh basil and vanilla ice cream

