

Mother's Day Dinner

May 10th 2009

3 Courses \$32.00

Appetizers

Soup of the Day	\$7.00
Baby Spinach Salad With Pear, Balsamic Vinaigrette and Candied Walnuts	\$8.00
Homemade Crab Cakes With Chili Lime Aioli	\$8.00
Caesar Salad Roasted Garlic Dressing & Crispy Bacon	\$8.00
Wild Mushrooms in Stilton Cream On toasted Baguette	\$8.00

Entrees

Slow Roasted Alberta Beef * Garlic Mashed Potatoes & Sauce Bordelaise	\$22.00
Angel Hair Pasta with Tiger Shrimp Tomato Sauce, Pesto and Goat Cheese	\$22.00
Seared Atlantic Salmon On Red Pepper Risotto with Spinach, Pea Cream	\$22.00
Confit of Muscovy Duck On Roast Fingerling Potatoes and Blueberry Duck Jus (Add Foie Gras \$6.00)	\$23.00
Pistachio Crusted Poached Sole On Wild Rice Pilaf with Lemon Herb Cream	\$20.00
Lamb Two Ways Braised Spiced Lamb and Roast Rack on cauliflower and fingerling potato aloo gobi, in a cumin, coriander lamb jus. (supplemental \$4 for 3 course)	\$25.00

Desserts

White Chocolate Crème Brulee	\$ 7.00
Phyllo Wrapped Cheesecake with Marinated Berries	\$ 7.00
Chocolate Profiteroles with Caramel Sauce	\$ 7.00
Homemade Mango Sorbet and Fresh Fruit	\$ 7.00

*Change Your Beef

10 oz NY Striploin	add \$5
7 oz Tenderloin	add \$8

Additional

Oven Baked Bread with garlic, herb butter for 2	\$3
for 4	\$5
with cheese	add \$1.75

Peppercorn Sauce	\$3
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Blue Cheese Cream	\$3
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Sauté of Woodland Mushrooms with roasted garlic butter	\$4
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5oz Lobster Tail And garlic butter	\$15
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5 Tiger Shrimp Sautéed with chilies	\$6
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3 Seared Sea Scallops With Lemon Chive Cream	\$5
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Steamed Asparagus In a Herb and Garlic Butter	\$5
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Roasted Garlic Lobster Mashed Potato	\$7
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Try our Signature Dessert:
Chocolate Fondue
Add \$2.00 per person