

April 23, 2025

**Executive Chef** Aaron Bedard

**Executive Sous Chef** Jeff Slemaker

**Pastry Chef** Nicole Evans

## DINNER MENU

### FIRST COURSE

Tiger Prawns Caesar Salad

*Organic baby gem romaine, creamy garlic dressing, wild Pacific tiger prawns, toasted croutons, shaved parmesan, white anchovy*

**CHEF'S PAIRING:** Solena Pinot Gris 2023

**CELLAR SELECTION:** St. Innocent Pinot Blanc 2023

### SECOND COURSE

Spring Ramp & Wild Leek Soup

*Braised lamb, herb emulsion*

**CHEF'S PAIRING:** Prospice Viognier 2023

**CELLAR SELECTION:** Belle Pente Gamay Noir 2021

### ENTRÉES - CHOICE OF -

Roasted Filet Mignon

*All natural Angus beef, potato gratin, creamed spinach, honey glazed baby beets, red wine reduction*

**CHEF'S PAIRING:** Owen Roe 'Yakima Red' 2021

**CELLAR SELECTION:** Januik 'Lady Hawk' Cabernet Sauvignon 2020

- OR -

Wild Halibut Fillet

*Fresh wild halibut, heirloom black rice, parmesan roasted asparagus, buttered fiddlehead ferns, fine herb beurre blanc*

**CHEF'S PAIRING:** David Paige Chardonnay 2020

**CELLAR SELECTION:** Purple Hands 'Dundee' Chardonnay 2022

### DESSERT

Chocolate Pot De Crème

*Ranger dark chocolate, crème fraiche, butter toffee*

**CHEF'S PAIRING:** R. Stuart Cabernet Sauvignon Port NV

**CELLAR SELECTION:** Warre's Otima 20-yr Tawny Port

\$109 per person

\$159 with Chef's Wine Pairing | \$179 with Cellar Selection

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please no cell phone use in The Dining Room.