



# FABULICIOUS DINNER MENU

EXECUTIVE CHEF ANDREW DYMOND  
SOUS CHEFS STEVE MCCREADIE & JILL ST. AMOUR  
*'Using the finest local and regional ingredients'*

## APPETIZER

Maple Roasted Butternut Squash Soup  
Cinnamon Spiced Spaghetti Squash & Confit of Walnut Cream

~ or ~

Tender Leaf Green Salad  
Brie, Poached Forelle Pear & Icewine Vinaigrette

~ or ~

Ravioli of Poached Lobster  
Basil Infused Ricotta & Confit Lemon Cream

## MAIN COURSE

Organic Arctic Char  
Warm Heirloom Tomatoes, Crumbled Feta & Marjoram Prawn Butter

~ or ~

Penne Pasta  
Snow Peas, Pancetta, Greek Olive Oil & Sage Leaf

~ or ~

Mushroom Stuffed Breast of Chicken  
Sweet Potato Soubise, Spinach Leaf & Tarragon Foam

## DESSERT

Citrus Cheesecake with Lime Sorbet

~ or ~

English Toffee Crème Brulee

~ or ~

Raspberry Mousse with Bittersweet Chocolate

\$35.00 per person

Price subject to taxes and gratuities. Menu price excludes all beverages.  
Available in Escabeche Restaurant from February 25<sup>th</sup>, 2010 until March 1st, 2010