

We encourage you to consult our students regarding all menu items and we appreciate your patience and understanding during our students' training.

APERITIF

Segura Viudas | Sparkling Wine, Spain \$7


STARTERS

Canadian Bacon, Granville Island Pale Ale & Potato Soup

 Dungeness Crab Cake and Quinoa Salad
Miso Aioli, Champagne Vinaigrette

Vegetable Spring Roll
Grilled Asparagus, Sun Dried Tomato Vinaigrette

MAINS

 Pan Seared Black Cod
Red Pepper Coulis, Apple Risotto

Oven Roasted Chicken Breast Stuffed with Mushroom Duxelles
Red Wine Reduction, Roasted Red Baby Potato

 Mix Grill: Wine Chorizo, Lamb Chop & Prawns
Tarragon Sauce, Roasted Garlic Sour Cream Mashed Potato

DESSERTS

Crème Brûlée with Lace Cookie

White Wine Sabayon, Lime Marinated Berries & Vanilla Ice Cream

Trio of Chocolate Mousse with Caramelized Apples

HOT BEVERAGES

Brewed Coffee	\$3
Espresso	\$2
Americano	\$3
Cappuccino, Latte	\$4
Tea & Infusions 'Mighty Leaf'	\$3
Hot Chocolate 'Choco Camino'	\$4

3 Course Lunch @ \$18.00 per person

Beverages & applicable taxes additional | Some dishes may contain nuts.