



STARTER

- Farm Green Salad** : pecans, cheddar, apples, fennel, sherry vin  
**Mushroom Soup** : lentil croquette, herb yogurt pickled maitakes  
**Smoked Salmon Rilette** : whipped creme fraiche, croutons  
**Crab Cake** : charred asparagus, orange hollandaise  
**Lamb Meatballs** : almond bechamel, fennel/mint/citrus  
**Foie Gras** : mousse, rhubarb, brown bread (add \$10)

ENTREE

- Ham** : onion&gruyere crepe, peas, mustard vinaigrette  
**Lobster Cake Benedict** : poached egg, brioche, sauce charon, swiss chard  
**Ny Strip** : crispy potatoes, glazed onions, bordelaise  
**Roast Salmon** : rosti potato, asparagus, dill sauce  
**Spring Lamb** : roast leg, herbed farro, fennel  
**Gnocchi** : spring vegetables

DESSERT

- Lime Tart** : graham cracker, coconut whipped cream  
**Donuts** : coffee ganache, orange marmalade  
**Warm Chocolate Cake** : malted pretzel crunch, vanilla ice cream  
**Carrot Cake** : maple pecans, browned butter ice cream

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*3 course prix fixe \$59 for adults/\$29 for children under 12, includes non-alcoholic beverages*

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