**May 2011 Seasonal Menu – 3 Course Pre-fix**

1st course

Roasted **Asparagus** spears with ‘6 minute’ poached egg & Truffle Hollandaise sauce

Or

House made **rosemary** gnocchi with wild BC house smoked **salmon** & **chive** cream

Or

Baby **spinach** leaf salad with roasted Okanagan **apples** & goat’s cheese, bacon vinaigrette

2nd Course

Medallion of Fraser Valley Pork fillet, BC **Fiddleheads**, Pemberton **potatoes** & **morel mushroom** jus

Or

Local **Rockfish** fillet, saffron & tomato bouillabaisse, **cilantro** & lemon pesto

Or

Ricotta & **herb** filled ravioli, sautéed **pea tendrils** & **radish** relish

3rd course

Ginger & Lemon pannacotta with poached **rhubarb**

Or

**Apple** & almond frangipane tart, fig & Marsala ice cream