

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

Soup of the Day



Dungeness Crab Cake
Quinoa Salad, Miso Aioli



Coconut Encrusted Prawns
Mesclun Salad, Lavender Vinaigrette

MAINS

Stuffed Chicken Breast with Mushroom Duxelle
Red Wine & Thyme Sauce, Roasted Baby Potatoes, Seasonal Vegetables



Pan Seared Cape Scott Sable Fish
Bell Pepper Coulis, Mushroom Risotto, Seasonal Vegetables



Wild BC Sockeye Salmon Filet
Garlic Saffron Sauce, Green Tea Rice Pilaf, Fresh Vegetable Medley

DESSERTS

Chocolate Lava Cake

Apple Crepes with Vanilla Ice Cream & Chocolate Sauce

Crème Brulee with Fresh Fruit Garnish

HOT BEVERAGES

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

3 Course Dinner @ \$24.00 per person

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

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.