



jonathans

Warm Almond Crusted French Soft-Ripened Goat Cheese Salad
With "Green Goddess" Emulsion

OR

Sweet Pea & Ricotta Bauletti Pasta with Leeks, Basil
& Parmigiano Reggiano Curls in a Citrus Brown Butter Sauce

OR

Poached and Chilled Wild Gulf Shrimp
With Arugula-Pea Tendril Salad, Local Ricotta Coulis in a Grapefruit Vinaigrette



Steak Frites-New York Striploin of 'AAA' Alberta Beef
With Three Peppercorn Porto Sauce & Pommes Frites

OR

Sumac Dusted Filet of Atlantic Salmon on Jasmine Rice with Spiced Chickpeas,
Roasted Cauliflower, Green Beans & Cucumber Riata

OR

Sweet Pea & Grilled Chicken Paillard Rigatoni
With Local Ricotta, Basil, Baby Arugula, Black Pepper and Tendrils



Blueberry & Lemon Cheesecake In Rich Shortbread Crust
with Blueberry Compote & Candied Lemon

OR

Gluten Free Chocolate Mousse Cake with Milk Chocolate
And Dark Chocolate Curls

Menu#8x-\$44-Lunch