



RUSTICA

Easter Weekend Table d'hôte Dinner

\$79 per person

Choice of one item per course

STARTERS

Artisan Greens Salad

Fresh greens topped with Okanagan Valley cucumbers, tomatoes, watermelon radishes and fresh blueberries, raspberries, and strawberries, and finished with a huckleberry vinaigrette

Seared Prawn Marseille

Single extra-large Tiger prawn seared and served on a bed of saffron risotto

MAINS

All main courses come with your choice of starch and vegetables of the day

Orange Glazed Berkshire Pork Tenderloin

Seared tenderloin medallions marinated with orange rind and sage and served with a curaçao and orange reduction

Spring Red Steelhead

A fillet of Steelhead, poached in Canadian Riesling wine, crowned with button scallops and Chilean shrimp, and finished with a spring basil sauce

DESSERTS

Easter Chocolate Layer Cake

Layers of decadent chocolate genoise filled with rich Easter chocolate cream egg mousse

Lemon Shortbread Almond Cream

Lemon-infused shortbread topped with an almond-flavoured cream and garnished with white chocolate buttercream