



FABULICIOUS – DINNER MENU

EXECUTIVE CHEF • RANDY DUPUIS

‘Using the finest local and regional ingredients’

APPETIZER

Caesar Salad

Romaine Tossed in Garlic Buttermilk Dressing
with Shaved Parmesan Cheese, Focaccia
Croutons and Bacon Bits

or

Mixed Greens

Baby Lettuces Tossed with Vidalia Onion
Vinaigrette and Garnished with Dried
Cherries, Cranberries and Toasted Seeds

or

Jumbo Shrimp Cocktail

MAIN COURSE

Chicken Supreme

Sesame and Sweet Soya Glazed Chicken Supreme
Served with Truffle Mashed Potato and Steamed
Vegetables

or

Slow Roasted Prime Rib

with Yorkshire Pudding and Rosemary Jus

or

Marrakesh Salmon

Baked Atlantic Salmon with Moroccan
Marrakech Spice and Beet Gaufrette

DESSERT

Chef's Selection of Seasonal Desserts

\$35.00 per person

Price subject to taxes and gratuities. Menu price excludes all beverages. Available in Cannery Restaurant from February 25th, 2010 until March 1st, 2010