



*Welcome to Fabulicious
November 8-15, 2018
Dinner
Three courses \$ 42*

Appetizers

Roasted Butternut Squash Soup
Maple Crème Fraîche

Organic Green Salad
Organic Heritage Blend, Grainy Mustard & Maple Vinaigrette, Toasted Walnuts,
Dried Cranberries, Crumbled Goats Cheese

Zees Caesar Salad
Roasted Garlic Buttermilk Dressing & Local Pingue Prosciutto Crisp, Fresh Chopped Romaine,
Shaved Grana Padano & Rosemary Garlic Focaccia Croutons

Entrées

Crispy Arctic Char
Pan Seared Fillet, Double Smoked Bacon Fingerling Potatoes, Seasonal Vegetables,
Sweet Red Onion Confit & Citrus Beurre Blanc

Pecan Crusted Chicken
8 oz Free Range Chicken Suprême, Crusted with Honey & Pecans, Seasonal Vegetables,
Roasted Garlic Potato Purée,
Chicken Pan Jus

Grilled Flat Iron Steak
Aged Cheddar Mash, Seasonal Vegetables, Herb Compound Butter,
Five Peppercorn & Red Wine Veal Reduction

Desserts

Raspberry Sorbet
Candied Lime & Fresh Berries

Chef's Seasonally Inspired Cheesecake

Executive Chef Matt Tattrie