

# *Prix Fixe* **DINNER**



## **1<sup>ST</sup> COURSE**

### ***Frisée and baby kale salad***

Sliced cucumbers, dried blueberries  
Mascarpone lemon cheese  
Balsamic dressing

## **MAIN COURSE**

### ***Pan seared steelhead trout***

Chive vin blanc sauce  
Broccoli florets and rainbow carrots  
Lemon quinoa pilaf

or

### ***House made ricotta gnudi***

Sundried tomato pesto and forest mushrooms  
Market vegetables

## **DESSERT**

### ***Strawberry semifreddo***

Crème Anglaise  
Meringue tear drop

**\$30.00<sup>+GST</sup> per person**

**SELKIRK GRILLE**