PRIMROSE

STARTERS

Artisan Caesar Salad
bonito Caesar dressing | bacon | garlic crouton

or

Potato & Leek Soup GF
chives | house hot smoked Salmon | crème fraiche

MAIN COURSE

Sustainable Kuterra Salmon GF
lemon almond pesto | broccolini | smoked salmon belly | honey & soy

or

Organic Chicken GF
potato gratin | fiddleheads | bacon lardons

or

72h Braised Alberta Barbacoa Lamb
olives | pimentos | cavatelli pasta

DESSERT

Chocolate Delice
bavarios | hazelnut | caramel | espresso

Freshly Brewed Chronicle Coffee, Decaffeinated Coffee, or Tea Monde

V: Vegetarian **DF:** Dairy Free **GF:** Gluten Free

Main Course	4-Course	3-Course
48 hrs prior	$100	$80
Selection at Dinner*	$120	$100

***Maximum 30 Guests**