



AN ACCREDITED INSTITUTE



Dinner Menu of the Week

Tuesday, March 25 – Thursday, March 27, 2008

We appreciate your patience and understanding during our students' training.

Appetizers


\$10

-  Steamed Mussels with Pommes Allumette
OR
-  Caesar Salad with Pineapple-Prawn Skewer
OR
Soup du Jour



Entrées

\$22

- Four Cheese Stuffed Chicken Breast with Roasted Bell Pepper Velouté
OR
Lamb Navarin with Pearl Onions & Button Mushrooms
OR
-  Grilled Market Fresh Exotic Fish with Lime Ginger Butter Sauce

All entrees are served with the students' daily choice of accompaniments and fresh seasonal vegetables.



Desserts

\$7

Please visit our dessert kitchen window for this evening's selection of fine pastries.

3 Course Set Menu \$36

Please note a 15% Service Charge will be added.
Beverages, Taxes & Service Charge are additional.
Shared menus not available. Some dishes may contain nuts.
Vegetarian dishes available upon request.

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.