



AN ACCREDITED INSTITUTE

Dinner Menu of the Week

Monday, May 5 – Thursday, May 8

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

Appetizers

\$10



Marinated Calamari Salad with Seasonal Greens
OR
Vine Ripened Tomato, Bocconcini Cheese & Olives
OR
Soup du Jour



Entrées

\$22



B.C. Spotted Prawns
(daily festival menu selection)
OR
Roasted Duck Breast with Orange Gastrique
OR
Braised Pork Short Ribs with Star Anise & Miso Glaze

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.**



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