

Easter Menu

Mains

Roasted Ontario Boneless Leg of Lamb
Stuffed with garlic, herbs, and lemon zest, accompanied with mint/pomegranate yogurt, salsa verde, natural jus. (serves 6-8) \$225

Five-Spiced Honey Glazed Ham
Maple whiskey and ancient mustard jus. (serves 6-8) \$165

Cedar Plank Roasted Filet of Wild Salmon
Sweet soy and ginger glaze, sesame/miso dressing. (serves 6-8) \$175

Roast Rack of Lamb
Pistachio and fig mostarda crust, natural red wine jus. (serves 2) \$90

Sides

(included with all meal packages)

Potato Gratin *roasted garlic cream, gruyere, parmesan crust*

Roasted Asparagus *truffle butter, fleur de sel*

Spring Salad arugula, spinach, shaved fennel, asparagus,
cucumber, pistachio, lemon/olive oil vinaigrette

Braised Cannellini Beans slow cooked in our house-made chicken stock,
finished with roasted garlic, spinach and gremolata

Cup Cakes by @sweet.poppies.bake.shop
carrot cupcakes with a brown butter and cream cheese frosting



IZABELLE'S

Kitchen and Pantry