

# Carriage Room

## MOTHERS DAY DINNER MENU



### Appetizers

**SMOKED COD CHOWDER** 9.00  
*fish stock, veloute, cream, potato and smoked cod*

**PULLED PORK LETTUCE WRAPS** 12.00  
*pulled pork topped with green onion, crisp slaw and served in a lettuce wrap*

**GARLIC PROSCIUTTO FLATBREAD** 15.00  
*grilled garlic flatbread topped with prosciutto, fresh mozzarella, charred tomato and arugula, drizzled with a herbed tomato sauce*

**ASPARAGUS SPINACH SALAD WITH CHICKEN** 14.00  
*grilled asparagus, shredded chicken and strawberries tossed with spinach and a citrus mustard dressing*

### Entrees

**MUSHROOM CHICKEN SUPREME** 27.00  
*herbed chicken breast braised in a mushroom and garlic butter demi*

**PORK BELLY RAMEN** 18.00  
*Asian inspired hearty soup with chicken stock, pork belly, boiled egg, spinach, green onion and ramen*

**BRAISED BEEF RIBS** 28.00  
*seasoned slow cooked beef rib in natural juices and red wine*

**SALMON WITH FRUIT SALSA** 27.00  
*seasoned salmon, lightly grilled, topped with a fresh fruit salsa with garlic and green onion*

*served with vegetable du jour  
choice of roasted red potato, mushroom risotto or creamed potato*

### Pasta

**TURKEY PASTA FLORENTINE** 27.00  
*diced turkey sauteed with garlic, banana peppers and spinach, tossed with fresh pasta in a rich cranberry cream sauce sprinkled with panko crumbs*

### Dessert

**STRAWBERRY FLAKIES** 8.00  
*puffed pastry with french vanilla butter cream and a strawberry filling*

**BLUEBERRY LEMON CAKE** 8.00  
*lemon pound cake with blueberry cheesecake center topped with a lemon glaze*

**CHOCOLATE FRASIER TORTE** 8.00  
*short bread bottom with a chocolate mousse cheese cake and chocolate sauce*

