

Easter AT MANTLES

MARCH 29TH-APRIL 1ST

\$59.00 PER PERSON FOR THREE-COURSE MEAL

ENHANCE YOUR DINING EXPERIENCE WITH WINE PAIRING AVAILABLE AT AN
ADDITIONAL COST OF \$30 FOR TWO WINES OR \$40 FOR THREE WINES.

TO START

BUTTERNUT SQUASH AND LOBSTER VELOUTÉ

Lemongrass And Parsley Oil

BRIE EN CROÛTE

Honey Roasted Walnuts, Fig Jam, Drunken Grapes

GRAND GREENS

Compressed Pear, Cucumber, Cherry Tomatoes,
Sultana Raisins, Lemon Maple Dressing

MAINS

SLOW COOKED AND SEARED LAMB SIRLOIN

Tomato and Tame Mushroom Ragout,
Grilled Asparagus, Pomme Pavé

SEARED LING COD

Curried Butternut Squash Puree, Charred
Carrot, Corn, Green Bean and Cherry
Tomato Succotash, Lemon Labneh

GREEN HERB RISOTTO

Grilled Asparagus, Crispy Sunchoke, Pea Sprouts

DESSERT

PEACH UPSIDE DOWN CAKE

Vanilla Gelato, Whipped Cream

VANILLA PANNA COTTA

Pear Compote, Dark Chocolate Sable