

# The Placery



Dine  
Around  
2022

*three courses*  
*\$55 per person*

*taxes and gratuity not included*

*starters*  
*(choice of 1)*

**AUTHENTIC MOROCCAN PASTILLA** *tender shredded chicken, almonds, honey, & cinnamon. All wrapped in a perfectly crisp pastry layer*

**DOUBLE BOILED LOBSTER BISQUE** *lobster tail, white wine, cream, tomato. Served with parmesan croutons & fresh saffron aioli*

*mains*  
*(choice of 1)*

**PISTACHIO CRUSTED LAMB LOIN** *Peace Country lamb loin, pistachios, celery root purée, confit garlic, morel infused natural jus*

**MILANESE SALMON RISOTTO** *6oz sockeye salmon, asparagus, tataki mushroom, arborio rice, cream, parmesan cheese, micro greens*

*desserts*  
*(choice of 1)*

**HOUSEMADE TIRAMISU** *70% cocoa powder, decaffeinated espresso, kahlua, ladyfingers, mascarpone*

**LEMON CHEESECAKE** *NY cheesecake, lemon zest parfait, coconut infused whipped cream, raspberry coulis*

*We are also excited to offer by the glass wine pairings of BC wines which have been hand selected by our food and beverage team. Additional supplement required.*

*Please inquire with your server*

*Presented by*  
*- Chef Saad Trini -*