

HART HOUSE RESTAURANT



Hart House at Deer Lake Offers \$35 Three-Course Menu

For Immediate Release

February 27, 2008 (Vancouver, BC) – Hart House at Deer Lake is pleased to offer a special three-course menu to usher in the spring season. We invite you to join us for a sumptuous dinner with optional wine pairings at an unbeatable price. **This menu is available until the end of April at the outstanding price of \$35 per person.**

Hart House's Executive Chef, Dennis Peckham, has put his signature style into a three-course dinner prepared with the freshest ingredients, locally sourced wherever possible. Our sommelier has, in turn, suggested the perfect wines to pair with the menu selections:

Sweet Onion Soup

Pear, tarragon oil and parmigiano reggiano

OR

Pickled Beet Salad

Candied walnuts, goat cheese purée, parsley oil and celery

Olive Oil Poached Tuna

Local albacore tuna, lime segments, marinated jicama, shaved radish and herb salad

OR

Glazed Lamb Shank

Mascarpone polenta, brown butter jus, baby carrots and haricot vert

New York Cheesecake with Dulce de Leche

OR

Triple Chocolate Fudge Cake Sour cherry compote

Hart House is known for the casual elegance of its dining room. The casual elegance of the restaurant makes it the ideal place for an intimate dinner for two, or a meeting with friends. Please visit our website for copies of all menus. www.harthouserestaurant.com

Hart House Three-Course Menu Runs until Wednesday, April 30, 2008

**Hart House at Deer Lake 6664 Deer Lake Avenue, Burnaby
\$35 per person exclusive of tax and gratuity add \$25 with wine pairings**

For reservations call Hart House at Deer Lake @ 604-298-4278

www.harthouserestaurant.com

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