



## 2017-2018 Menu

### Soups

Leek and potato with bleu de l'ermite cheese

Roasted butternut squash with apple and chives

Roasted carrot with fresh ginger roasted tomato with sweet fennel

### Salads

Mixed greens with cherry tomatoes and red onion served in a cucumber ribbon

Caprese salad with vine ripe tomatoes, buffalo mozzarella, fresh basil and a balsamic vinaigrette

Locally grown roasted beets topped with pumpkin seeds, crumbled goat cheese and micro-pousse drizzled with a cider vinegar and maple dressing

Arugula and watermelon salad with feta cheese, toasted pine nuts and maple balsamic vinaigrette

Spinach salad with strawberry segments, red onions and sliced almonds with a raspberry poppy seed dressing

Greek chiffonade with cucumber spirals, garden tomatoes, Kalamata olives, red onion and herbed feta cheese served on a bed of red endive

### Main courses

#### Chicken

Chicken stuffed with sweet figs, pine nuts and goat cheese topped with a red wine reduction

Chicken Normandy topped with a creamy apple fricassee

Spinach and wild mushroom stuffed chicken with a marsala wine sauce

Baked chicken stuffed with sweet pear and blue cheese wrapped in prosciutto with a rosemary jus

#### Duck

Duck confit with a port and blueberry glaze

#### Beef

Grilled filet mignon with a madeira peppercorn sauce

Slow roasted braised short rib served with a red wine and sweet currant glaze

New York striploin with a savory Diane sauce

## **Fish**

Pan seared miso glaze salmon filet with coconut sticky rice wraps and grilled Asian greens

Oven baked salmon filet topped with a creamy dill and white wine sauce

## **Venison**

Pan seared venison loin with a four spice shallot, apple marmalade and maple gastrique

## **Vegetarian & vegan option**

Asparagus and wild mushroom risotto with fresh herbs and roasted garlic tomato sauce

South Asian coconut, mushroom and leek roulade

## **Desserts**

Espresso Crème Brûlée topped with a local chocolate covered coffee bean

Rich vanilla bean Cheesecake with a dark rum toffee crust

Warm decadent chocolate molten lava cake served with a crème anglaise

Lemon mouse creme puffs with a toasted meringue and candied lemon zest

Coconut Panna cotta with a mango, strawberry puree topped with a coconut macaroon

## **Hors D'oeuvres**

An assortment of gourmet pizzettes\*

Pecan encrusted bourbon shrimp Fresh Thai spring rolls\*

Spicy Tandoori chicken skewer

Gourmet beef sliders Fresh

California rolls

Steamed asian pork dumplings

Spicy curry chick pea samosas

Napa cabbage and shiitake mushroom steamed dumpling

Mini Brie and apple grilled cheese\*

Slow roasted cherry tomato & black olive tapenade with braised leek on French baguette\*

# Le Belvedere

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Raspberry and goat cheese pastry with a candied pecan crumble\*

Caprese skewers with ripe cherry tomato, bocconcini balls and fresh basil\*

Roasted Jalapeno and mint Rack of Lamb