



## Plated Dinner Menu

Price: C\$55.00

Plated dinner includes one appetizer, one entrée and one dessert and served with artisan rolls, freshly brewed organic and fair trade coffee and selection of teas.

Design your own three-course plated dinner menu. Listed entrées are priced on a three (3) course menu which includes a pre-selected salad (1) or soup (1), (for both salad and soup please add \$8.00 per person), and dessert (1); served with artisan rolls, \*note that the appetizer (salad or soup) and dessert selection must be the same for all guests.

\*Served with vivreau premium filtered still or sparkling water

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### Appetizers

#### Soups

Windset farms heirloom tomato & sweet bell pepper puree

Parsnip & celery root

Maple black pepper glaze roasted squash & carrot with coconut milk

#### Salads

Citrus roasted beet and arugula salad goat cheese, candied pecans, citrus segments, baby kale with white wine vinaigrette

Heritage salad mix tomatoes, cucumbers, shallots and aged balsamic and roasted garlic dressing

Red romaine hearts caesar style dressing, shaved parmesan & crisps

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### Appetizers enhancements

Ned's famous shrimp taco additional \$8 per person

Ned's famous dungeness crab taco additional \$15 per person

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### Entrée (select one)

## From the sea or the farm from the sea

Roasted salmon with vanilla butter, served with yukon gold mash potatoes, seasonal vegetables & beet chips - \$67. 00

Pacific halibut with black pepper vinaigrette, served with lebanese couscous & seasonal vegetables - \$70. 00

Ling cod with citrus beurre blanc & black truffle emulsion, served with pave - \$70. 00

Sablefish with watercress and lemon dressing, served with seasonal vegetables & fingerling potatoes - \$75. 00

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## From the farm

Roasted chicken breast, with zucchini 2-ways and pine nuts - \$60. 00

Slow braised beef short ribs, yukon gold mashed potatoes, broccolini & crispy leeks - \$65. 00

Beef tenderloin with black pepper vinaigrette and jus, served with golden potato puree & broccolini (jus – not gf) -\$70. 00

Spiced rub rack of lamb with red wine jus & cranberry gastrique, served with lebanese couscous and seasonal vegetables - \$72. 00

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## From the garden (choose one in addition to your one entrée choice)

Corn polenta ratatouille - \$55. 00

Vegetarian gnocchi, asparagus and roasted heirloom tomatoes - \$55. 00

Cauliflower steak, romesco & chimichurri, served with tarragon roasted yams - \$55. 00

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## Desserts

Flourless chocolate cake, vanilla chantilly

Cheese cake, brown butter caramel

Pumpkin pie