



3 Course Dinners

Price: C\$52.00

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(Includes fresh rolls and butter & coffee/tea service with dessert)

APPETIZER (Choice of 1 option)

Valley Greens (V, VE, DF)

topped with crisped onions, heirloom tomatoes and our signature herbed vinaigrette

Muskoka Mesclun Salad (V)

Topped with creamed goat cheese, candied pecans and mango vinaigrette

Butternut Squash Soup (V)

Roasted Red Pepper and Tomato soup (V)

ENTREES (Choice of 2 Entrees/group, addition of Vegetarian option upon request)

Herb Rubbed Breast of Chicken (GF) 52

boursin cream sauce, garlic whipped redskin potatoes, seasonal vegetables

Boursin and Prosciutto Stuffed Chicken Supreme (GF) 56

red wine reduction, garlic whipped redskin potatoes, seasonal vegetables

Braised Beef Short Rib (GF) 68

hearty reduction, dauphinoise potato, seasonal vegetables

8 oz. Grilled New York Steak (GF) 67

demi sauce, dauphinoise potato, seasonal vegetables

Oven Roasted duo of Braised Beef Short Rib and Chicken Supreme (GF) 73

red wine reduction, dauphinoise potato, seasonal vegetables

Roasted Salmon Filet (GF) 51

maple beurre blanc, ancient grains, seasonal vegetables

Georgian Bay Rainbow Trout (GF) 49

maple and cranberry beurre blanc, ancient grains, seasonal vegetables

Roasted Stuffed Pepper (V, VE, GF, DF) 46

savory herbed ancient grains, vegetable compote

Cheese Tortellini (V) 45

rose sauce, crumbled feta cheese

DESSERT (Choice of 1 option)

Hidden Valley Signature Crème Brulée Cheesecake

Rich and creamy cheesecake on a traditional graham cracker crust

Chocolate Decadence

Chocolate layered cake topped with milk chocolate truffle

Apple Caramel Deep-Dish Delight

Mouthwatering delicious apple cake

V, VE, GF, DF Dessert available – add \$9/person