

Plated Dinner

Price:C$68.00

Includes freshly brewed, Tug 6 coffee & selection of Harney and Sons teas

Choose 1 Starter, Entree, and Dessert

Start

Roasted Carrot & Squash Bisque - chili oil, creme fraiche, garlic croutons

Maryland Style Crab Cakes - cilantro lime, spicy mayonnaise, micro greens

Smoked Salmon Carpaccio - lemon ponzu dressed, crisp capers, crostini

Entrees

Crispy Skin Supreme - local chicken breast, cream cheese, artichokes, sun dried tomatoes, fine herbs, gnocchi. vegetable bouquet/ white-wine veloute

Steak au Poivre - classic french dish 6oz filet mignon cooked to medium rare, cognac peppercorn sauce, vegetables bouquet, potato gratin

Herb Crusted Pork Tenderloin - local grown pork, fine herb crust, grainy mustard cream, crisp onions, vegetables bouquet, potato gratin

Dessert

Sticky Toffee Pudding - caramel sauce, whipping cream

Salted Caramel Cheese Cake - berry coulis, whipping cream

Apple Crisp - apple coulis, whipping cream