



The Metropolitan Package

Price: C\$95.00

Three-Course Dinner • Soup or Salad • Main Course • Dessert • Tea & Coffee • Wine service with dinner (2 glasses of house wine per guest)

PLATED DINNER PRIX FIXE

Appetizers (Choose 1)

- Tomato Bisque: pistou & lemon garlic croutons, Hojiblanca olive oil
- Butternut Squash Soup: spiced crème fraîche & toasted pepitas
- Mushroom Velouté: smoked olive oil & truffle parsnip chips
- Caesar Salad: romaine, double smoked bacon, focaccia crumble & parmesan
- Baby Greens: orange miso vinaigrette, shaved vegetables & wonton crisps
- Roasted Beets: baby frisée, crumbled chèvre, almond granola & sherry vinaigrette

Mains (Choose 3, 2+1 veg)

- Certified Angus Top Sirloin Steak: roasted garlic crushed fingerlings, green beans, porcini demi-glace
- Chicken Supreme: herb & preserved lemon crust, smoked almond romesco, fingerling potato, julienne vegetable mélange
- Chinook Salmon: pecan & panko crust, fingerling potato, vegetable mélange & tarragon cream
- Celeriac Steak: carrot purée, fingerling potato, vegetable mélange, umami demi-glace
- Prime Rib (+\$9 per person): roasted garlic crushed potato, green beans, Yorkshire pudding, rosemary natural jus

Dessert (Choose 1)

- 7 Layer Chocolate Torte: chocolate genoise, hazelnut feuilletine, ganache buttercream, amareno cherries
- Crème Brûlée: almond espresso biscotti & berries
- Lemon Bergamont Tart: toasted meringue & frosted blueberries

Quality Inn & Conference Centre Kingston Central

- Double Chocolate Cheesecake: caramel sauce and candied pecans