

Pearl Package - Plated Option

Price:C$90.00

Selection of Freshly Baked Rolls & Butter

STARTER (Choose 1)

Green Salad with Tomato Oregano Vinaigrette
Caesar Wedge Salad with Focaccia Crostini, 5 Brother Cheese
Grilled Vegetable Fusilli Salad with Parmesan Herb Dressing
Garden Salad with Green Goddess Dressing
Harvest Beet and Goat Cheese Salad with Apple Maple Vinaigrette
Strawberry and Goat Cheese Salad with Poppy Seed Dressing
Boston bib Salad with Creamy Dill Vinaigrette
Panzanella Salad with Shallot Dressing
Waldorf Salad with a Creamy Apple Dressing
Pierogi Style Potato Salad

ENTRÉE (Choose 2 and 1 Vegetarian Option)

All Entrees are served with chef's choice of seasonal vegetables and your choice of one (1) starch.

Crispy Chicken Kiev, stuffed with Herbed Garlic Butter, and Panko Parmesan Crumb
Roasted Chicken Supreme with Bacon and Leek Velouté
Seared Salmon Fillet with Arugula Pistou
Seared Salmon Fillet with Brown Butter Reduction
Baked Honey Soy Salmon (Baked with Soy, Orange Honey Sesame Coconut Broth)
Teriyaki Glazed Trout (Togarashi, Orange and Maple Cured Trout)
Korean Style Pork Belly, Gochujang BBQ Glaze
Double Smoked Pork Chops with a Whisky Apple Butter Glaze
Pork Loin, stuffed with Caramelized Onion Apple Bacon and Wild Mushrooms
New York Striploin Steak with Bordelaise Sauce

DESSERT (Choose 1)
- Available prior to tasting date.

STARCH OPTIONS

Potato Puree, Buttermilk Mashed Potatoes with Chives
Duck Fat Fingerling Potatoes, Poached in Duck Fat and Roasted with Sherry Vinegar and Herbs
Risotto, White Wine, Shallots, 5 Brother Cheese Butter
Triple Cooked Spuds, Crispy and Fluffy Cooked Potatoes in three step process
Polenta, Creamy Cornmeal with Wine, Braised Leek Broth, Sharp Cheese
Jasmine Rice, Coconut Milk, Burnt Sesame Ginger
Fondant Potatoes, Seared and Slow Roasted Russett Potatoes.
Millefeuille Potatoes, Thousand Layer of Thin Slice of Crispy Potatoes
Wild Rice and Quinoa Pilaf

VEGETARIAN OPTIONS

Baked Vegan/ Vegetarian Stuffed Phyllo Pocket
Stuffed Roasted Squash Cup
Stuffed Grilled Portobello Mushroom Cap