

Diamond Package - Plated

Option

Price:C$100.00

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 main courses are served with chefs seasonal vegetables, and your choice of either starch.

Braised French Onion Short Rib, Caramelized Onion Beef Broth
Chilean Sea Bass Dusted with Cornmeal Powder, Herbed Compound Butter
Rib Eye Steak, Grilled with Herbs and finished with a Demi Glaze
Moroccan Lamb Shank, Braised with Spiced Tomato Tagine Vegetables

DESSERT (Choose 1)

Dessert available prior to tasting date.

STARCH

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