



## 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