



Choice of Plated Dinner

Price: C\$80.00

CHOICE OF PLATED DINNER

Warm country style bread

Soup

Asparagus & mascarpone velouté, brioche crotons,
lemon parsley gremolata

OR

West coast prawn chowder, chard sweet corn, potato crisp,
prawn oil, microgreens

Salad

Young greens, goat cheese mouse, brioche crostini, blackberries,
pickled onions, Brûlée figs, black pepper & berry dressing

OR

Tomato carpaccio, burrata, micro basil, Castelvetrano olives, pesto aioli
white balsamic & tomato dressing, brioche toast

Choice Of Entrée:

Grilled breast of chicken, coconut sweet potato puree, spaghetti squash, mirin
glazed carrots, five spice demi

OR

Hot smoked Spring Salmon, pear cider glaze, golden potato puree, young
zucchini, grilled pears, sherry vinegar demi

OR

Grilled beef medallions, roasted carrot ginger puree, millionaire potato grilled
asparagus, honey roasted figs, saffron bearnaise, fig demi

Client may add one Plated Vegetarian Entrée Option for dietaries

Dessert

Cheesecake, blueberry & port compote, lemon vanilla anglaise

OR

Sour cherry crisp, almond crumble, vanilla gelato

Freshly brewed coffee and tea