

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