



Plated Menu - Dinner entrée

This menu includes:

Maple and apple glazed supreme forest mushroom risotto - seasonal vegetables, and thyme jus

Herb stuffed chicken supreme - corn puree, baby summer squash, and smoked paprika jus

Roasted Ontario lamb loin - braised mixed grains, cranberries, pine nuts, seasonal vegetables, confit garlic, and mint and lamb jus

Long braised boneless short rib - red potato and parsnip, seasonal vegetables, and caramelized onion jus

Slow roasted and light smoked rib eye - roasted fingerling seasonal vegetables, and forest mushroom jus

Seared halibut - mixed wild rice, seasonal vegetables, and watercress purée

Maple glazed light smoked salmon - toasted farrow, seasonal vegetables, and apple and dijon dressing

Spice rubbed pork loin - sweet potato purée, seasonal vegetables, and spiced fruit salsa