



ESSENTIAL ELEGANCE

Price: C\$165.00

Artisanal Dinner Rolls & Whipped Butter

— CHOICE OF ONE APPETIZER —

Heirloom Tomato & Coconut Soup (V)

Savory Broth, Toasted Garlic & Coriander, Fried Herbs

— OR —

Mushroom Soup

Portobello, Cremini, Mirepoix, Mushroom Broth, White Truffle Cream

— OR —

Tapestry Salad (PB-GF)

Tender & Hearty Mixed Lettuces, Heirloom Carrots, Pickled Shallots,

Puffed Wild Rice, Champagne Vinaigrette

— OR —

Caesar Salad

Crisp Romaine, Smoked Bacon Lardons, Sourdough Croutons, Parmesan Cheese, Roasted Garlic Dressing

— CHOICE OF TWO ENTRÉES + ONE VEGETARIAN —

Spiced Chicken Breast (GF-DF)

Cumin & Coriander Dry Cure, Heirloom Carrots, Confit Fingerling Potatoes, Rich Chicken Jus

— OR —

Atlantic Salmon (GF-DF)

Crispy Skin Roasted, Yucca & Broccolini Summer Hash, Coconut Mustard Sauce

— OR —

Tapestry Hall

Crispy Potato Rosti (GF-PB)

Curried Potato Cream, Eggplant & Pepper Caponata, Balsamic & Grenadine Gastrique

— OR —

Roasted Cauliflower Steak (GF-PB)

Spice Crusted, Wild Rice Pilaf, Herbed Chimichurri, Snap Pea & Pickled Onion Salad

— CHOICE OF ONE DESSERT —

Pecan Chocolate Tart

Rich & Decadent, Buttery Crust, Sweet Vanilla Cream Toasted Pecan Dust

— OR —

Classic Baked Cheesecake

Seasonal Fruit Compote, Honey Graham Crust, Rich Chocolate Anglaise

— OR —

Day & Night Chocolate Bomb (GF)

Dark Chocolate Ganache, Cocoa Dust, White Chocolate Anglaise

— OR —

Sorbet & Berries (GF+PB)

Raspberry Sorbet, Macerated Local Berries, Torn Mint

— LATE NIGHT —

Presentation of Celebration Dessert

prices and menus subject to change