



LUSH & LAVISH

Price: C\$195.00

Artisanal Dinner Rolls & Whipped Butter

— SELECT 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 (GF-PB)

tender & hearty mixed lettuces, heirloom carrots, pickled shallots, puffed wild rice, white miso vinaigrette

— OR —

Caesar Salad

crisp romaine, smoked bacon lardons, sourdough croutons, parmesan cheese, roast garlic dressing

— SELECT TWO ENTRÉES —

Cumin & Coriander Crusted Chicken (GF)

cumin & coriander dry cure, spiced heirloom carrots, confit fingerling potatoes, rich chicken jus

— OR —

Atlantic Salmon (GF)

crispy skin roasted, yucca & broccolini summer hash, coconut mustard sauce

— OR —

Braised Short Rib (GF)

Local Pasture Raised, Roasted Carrots & Broccolini, Garlic Mashed Potatoes, Braise Reduction

— SELECT ONE VEGETARIAN —

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

— SELECT 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 (V/GF)

dark chocolate ganache, cocoa dust, white chocolate anglaise

— OR —

Sorbet & Berries (PB&GF)

raspberry sorbet, macerated local berries, torn mint

— CHOICE OF ONE LATE NIGHT —

Mezze Table

dina's hummus, tzatziki, baba ganoush, tapenade, marinated feta, assorted pickles & breads

— OR —

Classic Beef Sliders

shaved white onion, aged cheddar, special burger sauce

— OR —

Fried Chicken Sandwich

herb & panko breading, basil, tomato concasse, fresh mozzarella

— OR —

The Harvest Table

Tapestry Hall

assortment of artisanal meats & cheeses, marinated vegetables, olives, flatbreads

— OR —

Stone Baked Pizza

focaccia style dough, fresh tomato puree, seasonal garnish

— OR —

Poutine (GF)

crispy russet fries, local cheese curds, farm herbs, quebec gravy

— OR —

Crispy Cod Taco

avocado crema, blistered tomato salsa, crunchy cabbage slaw

All prices and menus are subject to change