

Dinner Menu

Price:C$72.00

Plated 3 course dinner
Includes coffee & tea
Pre-selection of menu is required for groups of 25 people or more.

4 course dinner option (add $10 per person)

APPETIZER COURSE CHOOSE TWO

• Calamari pickled red chilies, Old Bay mayo

• Hummus red onion, fresh herbs, roasted chickpeas, oregano, peppers, pita

• Mushroom Galette. puff pastry, truffle, caramelized onions, parmesan

• Caesar Salad romaine, double-smoked bacon, Parmesan cheese, lemon, croutons

• Arugula Bosc pear, goat's cheese coulis, citrus vinaigrette, radish

• Artisanal Mix cucumbers, cherry tomatoes, radish, cider vinaigrette

• Goddess green goddess dressing, avocado, cucumber, herb mix, pistachios***

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MAIN COURSE CHOOSE THREE

• Braised Bone-In Shortribs, mashed potato, herbed baby carrots, jus

• 8oz NY Strip Loin fries, roasted Brussels sprout, brandy peppercorn sauce

• Roast Half Chicken grilled lemon, crushed potatoes, roasted root vegetables

• Butter Chicken Curry basmati rice, garlic naan bread, lime

• Spaghetti Eggplant Bolognese basil, San Marzano tomato, Grana Padano, grilled sourdough

• Woodland-Mushroom Risotto Grana Padano, chives, truffle, crostini

• Salmon beurre blanc, seared fingerling potatoes, asparagus, lemon

• Branzino Filet Skin-on, sautéed greens, castelvetrano olive and wam potato salad

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DESSERT CHOOSE TWO

• Classic Cheesecake berry compote

• Double chcolate cake chocolate icing

* Warm Apple Crumble vanilla ice cream

• Key Lime chocolate crust, lime chantilly