



3 Course Plated Dinner

Price: C\$68.00

Starter - Choose One

Chef's Seasonal Soup

Chef's Seasonal Salad

Protein - Choose Two

Lemon and Garlic Roasted Chicken

Pan Seared Atlantic Salmon

Maple Dijon Pork Tenderloin

Starch - Included

Herb and Garlic Roasted Potatoes

Vegetable - Included

Chef's Seasonal Vegetable

Sauce - Included

Sumac and Sweet Onion Sauce

Vegetarian Option

Local Squash Two Ways, House Made Ricotta Cheese, Pickles, Living Shoots, Pomegranate Seeds
and Crispy Chick Peas

Dessert - Choose One

Sticky Toffee Pudding

Vegan Chocolate Brownie

Decadent Dessert Platter

Available as a buffet dinner as well